



# Hometown Hungers: Best Philly Cheesesteaks Outside of Philadelphia

By Amy Sherman

*No need to book a trip to the City of Brotherly Love. These popular places across the country are serving sizzling takes on Philadelphia's signature sandwich. [Less](#)*

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## Cheesy Does It

There have been intense rivalries going on in Philadelphia for decades now surrounding one particularly juicy topic: the cheesesteak. The sandwich's first iteration featuring grilled meat and onions was cooked up by hot-dog vendor Pat Olivieri in 1930. Some years later, cheese came into the equation and an iconic Philly staple was born. The grilled steak and cheese served on a hoagie roll has many variations, with different cheeses (provolone and the processed cheese sauce known as Cheez Whiz being the most common), as well as grilled onions, peppers and mushrooms as standard additions. Though the sandwich is simply referred to as the "cheesesteak" in Philadelphia, its popularity has grown well beyond that city. Check out these Food Network-approved spots across the country serving classic takes on the Philly cheesesteak.

*Photo courtesy of Alex Saglimbeni*



### **The Hollywood Tavern, Woodinville, Wash.**

This old-school spin features shaved rib-eye steak fortified with a proprietary "HT3" seasoning, a secret spice mix that's also used on the burgers served here. The sandwich starts with a buttered and toasted Grand Central bakery hoagie, which comes stuffed with the rib-eye steak and a heap of sautéed and seasoned white onions, red bell peppers and mushrooms. A cheese sauce made with cheddar and Jack adds to the richness.

*Photo courtesy of The Hollywood Tavern*

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