

Jacob Monash

Chicago Cheesesteak Company Review

Health nuts beware! Chicago Cheesesteak Company will make your eyes roll and stomachs churn. With two locations, one in downtown Springfield and one on East Battlefield Road, Chicago Cheesesteak dishes out hoagies that please both traditional cheesesteak fans and those who are aching to try out something different. Originality abounds here. The “Halle(peño) Berry” bravely boasts jalapeños, cream cheese, and grape jelly. The “Springfield,” as an homage to the city’s claim to fame, is topped with a full cashew chicken meal. These sandwiches are unusual to say the least, and they aren’t even kept hidden on their secret menu, which is kept near the register until it’s requested. The sandwiches on their secret menu are house favorites and variations on their classic cheesesteaks. Don’t forget to check it out when you visit, it might have a gem that catches your eye.

Experimentation is the name of the game here. I have tried a large deal of what they have to offer and have left disappointed only once, when I tried the closer on their secret menu, “The Manaterian.” Piled high with grilled peppers, mushroom, onions, tomatoes, lettuce, teriyaki and Sriracha sauce, this mouthful of a sandwich is more sloppy fork-fare than something you would pick up with your hands. While I love their stranger offerings, my go-to order is the “Italian Beef” with a side of fries. It’s important to get it wet with giardiniera peppers. Beneath the foil wrapping it’s served in, the au jus soaked toast is almost as soft as the beef, and the peppers are a colorful, briny crunch.



The fries here are no joke either. You receive them in a plain white paper bag that is, true-to-form, near transparent from grease. The two large handfuls of fries in the bag rest nicely on the fry spectrum, comfortably far away from the soggy pool noodle fries or the burnt husk fries that lack any recognizable potato. You get the decadence of a greasy fry with all the crispy bits of potato skin flaking off. The bag is good down to the burnt crumbs at the bottom

On the first of every month, the brilliant minds in their kitchen present their fans with a new sandwich of the month. For February, they’re offering up “The Lil Whizzy,” a heaping serving of their steak topped with onions, mushrooms, and Cheese Whiz. Sometimes their monthly treat is even themed for the season, like last November’s “Feast-Steak.” Topped with stuffing, turkey, brown gravy, and cranberry sauce, this sandwich captured all that is good about Thanksgiving without any of the awkward small talk with estranged relatives. These hoagies are enough to keep even their most well-fed customers interested in coming back.

When you walk into the restaurant, their “fat man” logo greets you with the promise of a hearty meal. They even offer their hoagies atop a bed of lettuce instead of bread as a weak hearted attempt at appealing to those who want to lie to themselves about what they’re eating. Though this is an option, I advise against it. Eating here is a harrowing experience on your insides, but your tongue will thank you. Order a hoagie, on bread, of course, and savor the best sandwich in town.