

Oprah's Sandwich Showdown

Grilled Cheese

Café Muse
www.cafemuseroyaloak.com
Royal Oak, Michigan
Havarti for creaminess. Mozzarella for gooeyness.
Fontina for bite. Honey to linger on the tongue.



Lisa C's Boisterous Brisket

Zingerman's
www.zingermansdeli.com
Ann Arbor, Michigan
Gold Angus-beef brisket, dry-rubbed with sea salt, Tellicherry black pepper, garlic, and marjoram.



Chopped Pork

Allen & Son Barbeque
Chapel Hill, North Carolina
Famous among the vinegar-based smoke pits of North Carolina for its tart, smoky sandwiches.



Grilled Lobster and Cheese

Restaurant Bricco
www.billygrant.com/bricco.htm
West Hartford, Connecticut
Generous clumps of fresh lobster tossed in a net of stringy, buttery Havarti.



Chicken-Parm Hero with Sausage

Perilla
www.perillanyc.com
New York, New York
It has all the right textures: toasty bread, crispy chicken, gooey cheese.



Tuna Melt

Hugo's and Duckfat
www.duckfat.com
Portland, Maine
Uses good-quality imported Italian tuna packed in virgin olive oil.



Catfish Sloppy Joe

RM Seafood at Mandalay Bay
www.rmseafood.com
Las Vegas, Nevada
Mild, meatier fish, like U.S. catfish or tilapia, stands up to the barbecue sauce.



Reggie Deluxe

Pine State Biscuits
www.pinestatebiscuits.com
Portland, Oregon
A hangover cure made with fried chicken, bacon, cheddar, gravy, and an over-easy egg.



Monte Cristo

Canter's Deli
www.canterdeli.com
Los Angeles, California
The Monte Cristo is bread, turkey, ham, and Swiss dipped in batter and grilled like French toast.



Jimmy's Favorite

Jimmy and Drew's 28th Street Deli
Boulder, Colorado
Jimmy's namesake Reuben swaps pedestrian rye for schmaltz-fried latkes the size of your hubcaps.



Jibarito

Borinquen Restaurant
www.borinquenjibaro.com
Chicago, Illinois
The "bread" is actually twice-fried green plantains (sliced and pressed into rectangles).

