



Each sub has been meticulously hand-crafted for maximum flavor potential. All South Park Tavern Original Subs are only \$6.79 and come with kettle-cooked potato chips and your choice of potato salad, cole slaw, or pasta salad.

South Park Signature Sub

A generous portion of seasoned Italian meats, including capicola, pepperoni, and genoa salami. Melted provolone and gorgonzola cheese over the meats. The sub is then topped with fresh romaine lettuce, tomatoes, red onions, whole pepperoncinis, seasonings, and our signature South Park Tavern sub dressing. Ask for a side of hot pepper relish.

The Mojo Cuban

Based on the Cuban "Poor Man's" sandwich, It starts off with a bed of ham and topped with slices of our own slow-smoked pork shoulder and melted swiss cheese. We add our house-blended sweet dusseldorf mustard dressing, dill pickle slices, and top it with romaine lettuce and our own mojo sauce which includes authentic cuban spices.

The Smoked Chicken Bleu

Starts off with a bed of seasoned capicola, grilled fajita chicken breast strips, and applewood bacon. Melted aged-smoked gouda cheese topped with romaine lettuce, red onions, tomatoes, and our house-blended sweet dusseldorf mustard dressing.

The Blackstone's Ruben

One of the classics served as a sub. Starting with a generous portion of corned beef, sauerkraut, melted swiss, and dill pickle strips, then smothered in thousand island dressing. We top this sub with caraway seeds and our house-blended sweet dusseldorf mustard dressing.

Baked Vegetarian

A bed of marinated and seasoned artichokes. Add provolone and feta cheese. Topped with a fresh spring mix, sun dried tomatoes, red onions and our signature sub dressing. Ask for a side of hot pepper relish.

The Club House

Our take on the traditional club submarine sandwich. We start off with smoked turkey breast, honey glazed ham, applewood bacon and melted swiss. We then top this sub off with romaine lettuce, tomato, fresh cracked pepper, and our own tangy bistro sauce.

The Mediterranean Pesto

Starts off with our own blended pesto which includes: garlic, grape seed oil, and freshly squeezed limes. Then add melted gorgonzola cheese, fresh tomatoes, and organically grown basil. Finish with a dash of Mediterranean sea salt and served with lime wedges on the side.

The Chicago Hoagie

A flame-broiled all-beef steak burger with melted provolone cheese. Topped with romaine lettuce, chopped white onions, tomatoes, Chicago-style sport peppers, dill pickle strips, our own house-blended sweet dusseldorf mustard dressing, hot pepper relish, and poppy seeds.