

FORT WAYNE NEWSPAPERS 2011 Readers' Choice Best of... *Winners*

WINNER FOR BEST SUB SANDWICH, BEST DELI, BEST BUSINESS LUNCH, BEST PLACE FOR LUNCH, BEST PLACE FOR A FAMILY DINNER

Penn Station: Not your ordinary sub shop

Sweeping the 2011 Readers' Choice awards for Best Sub Sandwich, Penn Station East Coast Subs is a real Fort Wayne crowd pleaser. Owner David Brown said he's honored to be the people's choice for hot grilled subs, fresh-cut fries and hand-squeezed lemonade four years in a row.

Penn Station East Coast Subs' three locations won a combined total of eight awards, sweeping the Best Sub Sandwich awards, along with winning first place for Best Deli, second place for best business lunch, second place for best place for lunch, and third place for best place for a family dinner.

The locally owned franchise company is growing too, with the fourth restaurant opening this month at 818 E. Coliseum Blvd., at the corner of Clinton Street. Brown and a team of local contractors, led by Felderman Design Build, have gutted the building to turn it into an upscale dining establishment.

"Penn Station is not your ordi-

Penn Station East Coast Subs

**1125 E. Dupont Road
(260) 338-2376**

**4916 Illinois Road
(260) 449-9441**

**6037 Stellhorn Road
(260) 755-3761**

**818 E. Coliseum Blvd.
(260) 755-1257**

nary sub shop," Brown said. "We grill top quality, fresh product, hand-cut our fresh-cut fries, and we hand-squeeze our lemonade."

The first Penn Station opened in 2007 on Dupont Road, featuring 14 varieties of freshly made cold or hot grilled subs served on fresh-baked bread, along with fresh-cut unpeeled fries flash-fried in peanut oil, chips and beverages, topped off with delicious chocolate chunk



PHOTO BY BONNIE BLACKBURN

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cookies.

Meats, cheeses and vegetables are hand-cut daily at each of the restaurants, and you won't find a microwave, toaster, steamer or warming lights in any location.

"We grill your subs hot and serve them fresh," he said. "For four years in a row, we've been (selected) as the best place for subs. That's what you strive for. To be the best."