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RUNWAY SHOW

BY KARLIE TIPTON



Within a week of opening **Enrique's Mexican Restaurant** inside the Ponca City Regional Airport, founder and CEO Enrique Avila learned he was never supposed to be there. "I was told that the person who sold us our restaurant space didn't actually own it," Avila says. He was ready to shut down when the Ponca City Chamber of Commerce decided Enrique's could stay. Thirty-one years later, dishes like the Salmon Cubano (a grilled filet seasoned with cumin, peppers, onions, and garlic) and Four-Finger Tacos (pork, beef, or chicken topped with cabbage, tomatoes, and onions wrapped in house-made corn tortillas) have proven Ponca City is right where Enrique's needs to be.

When & Where: Monday through Thursday, 11 a.m. to 2 p.m. and 4:30 to 8 p.m., Friday, 11 a.m. to 2 p.m. and 4:30 to 9 p.m., and Saturday, 11 a.m. to 9 p.m. 2213 North Waverly Street, (580) 762-5507 or enriquesmexicanrestaurant.com.

Travel Stop: The E.W. Marland Mansion and Estate, 901 Monument Road. (580) 767-0420 or marlandmansion.com.

Q: Most memorable table? **A:** "After the fall of the Berlin Wall, the flying club from Ponca City invited a group of Russians to the United States," says Avila. "We had to open on a Sunday and translate our menu into Russian."

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MIDDLE EAST MEETS WEST

BY SUSAN DRAGOO



Dena's Ethnic Cuisine inhabits an unpretentious storefront on Historic Route 66 near the University of Tulsa. Behind the plain exterior is cuisine that's anything but. Olive oil, lemon juice, and garlic are staples of Lebanese cuisine, and owner Ghalib Naaman, whose daughter Dena is the restaurant's namesake, builds his made-from-scratch menu on those ingredients. Don't miss the falafel, a deep-fried patty of ground chickpeas and fava beans, and the shawarma, seasoned lamb and beef with tahini, a paste made from ground sesame seeds.

When & Where: Monday through Friday, 11 a.m. to 3 p.m. and 5 to 8 p.m. and Saturday, 11 a.m. to 3 p.m. 2615 East Eleventh Street, (918) 599-9623.

Travel Stop: The Oklahoma Jazz Hall of Fame, Five South Boston Avenue. (918) 281-8600 or okjazz.org.

Q: Most memorable table? **A:** "They tried every item on the menu," says Naaman.

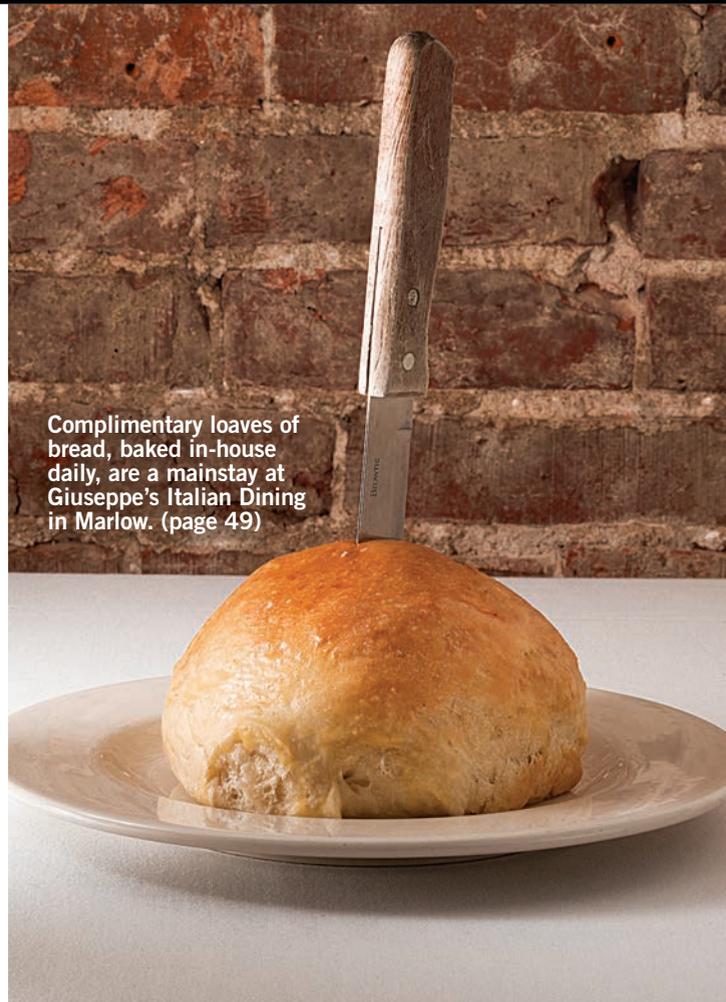
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MASS PEELS

BY KARLIE TIPTON



Since opening in late 1957, **J & W Grill** in Chickasha



Complimentary loaves of bread, baked in-house daily, are a mainstay at Giuseppe's Italian Dining in Marlow. (page 49)

hasn't changed a thing about its onion burgers and hand-cut fries served in mountainous heaps big enough for two or more. Prices have ticked up over the years, but \$5.90 is still a bargain for an onion burger, fries, and a taste of the good ol' days. "I'm sixty-four now, and they're the same as when I started coming here when I was fourteen," says Barbara Kennedy. "I've lived in Africa and thirty states, and this is still the best burger I've ever had."

When & Where: Monday through Wednesday, 6 a.m. to 2 p.m. and Thursday through Saturday, 6 a.m. to 9 p.m. 501 West Choc-taw Avenue, (405) 224-9912.

Travel Stop: Shannon Springs Park, (405) 222-6088 or chickasha.org/park.html.

Q: Amazing statistic? **A:** "We go through three hundred pounds of

onions every three days and nine hundred to thirteen hundred pounds of potatoes a week," says manager Trevor Vogle.

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A NEW FLAME

BY NATHAN GUNTER



The 1910 building that houses **Prairiefire** once was a train station on the Missouri-Kansas-Texas Railroad. Now, thanks to the mother-daughter team of Mary Kilhoffer and Amy Vickers, it's an Elk City destination unto itself. The duo preserved many of the building's architectural details while developing a menu that reflects their