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percent when their popularity rankings are revealed to customers.

Here are what some local restaurants tell us are their most popular dishes. If those items aren't what you typically order, give them a try. They may become popular with you as well.

### **Alamo Café**

14250 San Pedro Ave. and 10060 I-10 W.

Sizzling fajitas are No. 1, according to **Gena Kindrick**, manager. "Every time they come in, that's all (diners) order." What makes Alamo Café's fajitas special? "We use our fajita dip — that's how we season (them)," Kindrick says.

### **Aldo's**

8539 Fredericksburg Road

"**Snapper de Aldo** because of the quality, the consistency and the taste," says **Aldo Ghaffari**, owner.

### **Barn Door**

8400 N. New Braunfels

"We are considered a steakhouse, so it goes without reason that (steaks) would be the most popular," says co-owner **Steve Strauss**.

### **Boudro's on the Riverwalk**

421 E. Commerce

Guacamole, freshly prepared! tableside as diners watch.

### **Chart House**

600 HemisFair Plaza Way

The fresh fish selection that's the special of the day, according to **Chris Madere**, bar manager.

### **Cheesecake Factory**

7400 San Pedro Ave., Suite 120

"Chicken Madera. It's an incredible dish," says general manager **Ken Anderson**, noting that the dish includes asparagus, cheese and mushrooms. Interestingly, San Antonio's best-seller differs from other Cheesecake Factory restaurants.

"The most popular dish at The Cheesecake Factory overall is the Cajun Jambalaya Pasta," says **Wendi Shapiro**, account director for Murphy O'Brien Public Relations, the company's national public relations firm.

### **Chili's**

various locations

"Probably ribs and burgers because we just improved our cooking procedures, so our ribs are more tender and in a new Shiner Bock sauce," says a manager who did not wish to be identified. "We are also using higher grade meat for burgers, so we're able to cook to rare."

### **Earl Abel's Restaurant**

1201 Austin Highway, Suite 175

“Our customers just love our fried chicken, period. Our fried chicken dishes combined (two- or three-piece plates) outsell any other dish by a margin of 2-to-1. And that doesn't include our large family orders. Also, we've recently added a spicy chicken to our menu,” said **Roger Arias**, co-owner. “And then come the desserts ..... our famous pies, cakes, éclairs and crème puffs. During Thanksgiving week, we sell over 2,000 pies and cakes. So a case can be made that our pies and other desserts deserve at least an honorable mention as the most popular dish.”

### **La Fogata**

2427 **Vance Jackson** Road

The Poblano Tampiqueña, which “has fajita steak and a poblano pepper stuffed with chicken and cheese and served with Mexican rice, borracho beans and guacamole salad. It's a perfect combination,” says manager **Jorge Elizondo**.

### **Formosa Garden**

1011 N.E. Loop 410

The Triple Delight, “because it has all different meats and vegetables. There's lots of variety to it,” says **Maria Gonzalez**, a bartender who also answers phones.

### **Lion & Rose British Restaurant and Pub**

various locations

Fish and chips and shepherd's pie are most popular.

### **Los Barrios**

4223 Blanco Road

Fajitas, which are on special on Monday and Tuesday nights, \$11.99 for a pound (beef, chicken or mixed) with sides. “They are out of this world,” raves **Paul Buchholtz**, general manager. “We use tenderloin pieces from the chicken, not the breast, and we've found it makes much better fajitas.”

### **Mi Tierra Café and Bakery**

218 Produce Row

For breakfast, it's chilaquiles and huevos rancheros; for dinner, it's the combination plate with tamal, enchilada, taco, rice and beans. Late night, it's menudo. “We're open 24 hours, so we have an extensive menu,” says **David Cortez**, owner. “People grew up eating these dishes. Some of our plates we've served since 1941 and people still order them.”

### **Olive Garden**

various locations

The chicken Parmigiani and fettuccine alfredo are most popular, says **Mark Evans**, manager at the U.S. 281 North location. Or, the Tour of Italy, which combines those items with lasagna.

### **Paesanos**

555 E. Basse Road, Suite 100, 111 **W. Crockett St.**, Suite 101, and 3622 Paesanos Parkway

“Shrimp Paesano ..... it’s just a unique dish that Joe (Cosniac) started 40 years ago and people talked about, word spread, and they just keep coming back,” says **Tim Bieker**, manager of the Basse location.

### **Palm Restaurant**

233 **E. Houston St.**

Steak and lobster are the most popular, according to **John Edwards**, manager, who notes that the restaurant is known for its large lobsters and **USDA** prime steaks.

### **PF Chang’s**

225 E. Basse Road and 15900

**La Cantera** Parkway

Lettuce wraps.

### **Sea Island Shrimp House**

various locations

“Lemon Pepper Fish, which is made with our own seasonings. We worked locally to create in-house spices so the lemon pepper season(ing) is our own. That’s been on our menu for 20, 30 years,” **Clint Allen**, director of marketing, says.

### **Sushi Zushi**

203 S. St. Mary’s St., Suite 170; 18720 Stone Oak Parkway; 999 E. Basse Road, Suite 186; and, 9867 I-10 W.

“We have a couple because we have a really, really big menu (with) over 100 rolls,” says **Robert Fraga**, manager of the downtown location. “The Jen Roll, which has spicy crab and sprouts inside, tuna, salmon and escolar outside in a creamy wasabi sauce. We also have a Teppanyaki dish — grilled al dente vegetables (and the diner chooses the) meat.”

### **Thai Spice**

8327 Agora Parkway, Suite 135

“Fried rice, Pad Thai and curry,” says **Tik Clark**, waitress.

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