



for the table

- fried "house" pickle & jalapeño slices** / 9
- stuffed bacon-wrapped quail** (*three*) w avocado ranch dressing & anthonie's tangy house sriracha barbecue sauce / 18
- parmesan fries** tossed in rosemary garlic butter w fresh minced chive w savory chipotle ketchup & fresh garlic aioli / 8
- baked goat cheese** w sea salt, figs, bacon, honey, toasted nuts, fresh chives & toasted garlic bread / 16
- chef dekker's chile pequin salsa** w zesty ranch chips / 6
- creamy baked spinach dip** w zesty ranch chips / 11
- texas burstin onion** w savory sherry scallion sauce / 9
- shrimp & crab campechana** w zesty ranch chips / 17
- dutch bitterballen** (*five*) w dijon / 12
- campfire yeast rolls** w garlic herb butter / 5
- crab ranchero** w zesty ranch chips / 21

soups & salads

ranch, house vinaigrette, creamy bleu cheese, raspberry vinaigrette, caesar, honey mustard, sherry vinaigrette, avocado ranch, sesame ginger vinaigrette*

- tomato basil** soup w fried havarti croutons 5 / 8
- chicken tortilla** soup w avocado, sour cream & fried tortilla strips 6 / 11
- gumbo w chicken**, andouille, crab & shrimp 6 / 11
- roisserie chicken salad** w grilled corn, tomato, cucumber, apple, candied pecans, dried cranberries, bleu cheese, croutons, sherry vinaigrette / 15
- anthonie's caesar* salad** w grilled corn, roasted red & yellow pepper, aged manchego & parmesan 6 / 10
- texas wedge** w crumbled bacon, chopped egg, red & green onion, tomato basil relish & creamy bleu cheese dressing 6 / 10
- bibb w pears**, bleu cheese, candied walnut, dried blueberries, fresh chives & raspberry vinaigrette 7 / 12
- house salad** w red onion, kalamata olive, strawberries, cucumber, tomato topped w anthonie's special balsamic vinaigrette & cotija cheese 6 / 10
- wonton thai chicken** w edamame, radish, cucumber, tomato, mint, cilantro, carrot, cabbage, sesame ginger vinaigrette & coconut-peanut drizzle / 16
- add grilled chicken or (four) grilled shrimp to any salad / 6
- add (8oz) grilled salmon / 15
- add (5oz) filet / 20

pizza

- margarita** w mozzarella, tomato sauce & basil / 12
- bbq pulled pork** w white cheddar cheese, pickled red onion & cilantro / 13
- gouda flambé** w rotisserie chicken, crispy bacon, caramelized onion, roasted corn & fresh chives / 14
- pesto w goat cheese**, roasted tomato, kalamata olive & sherry-vinaigrette tossed arugula / 14
- prosciutto** w garlic oil, red pepper flakes, arugula, mozzarella & parmesan / 16
- pepperoni** w sausage, jalapenos, tomato sauce & five-cheese blend 13

sandwiches *served with fries*

- pulled pork** on a toasted onion roll w coleslaw / 12
- cheddar cheeseburger*** house ground brisket & chuck on a toasted sesame bun w lettuce, pickle, onion & tomato / 13
- grilled chicken** on a pretzel bun w swiss, caramelized onion, bacon, aioli / 12

pasta

- savory chicken fettuccine** w asiago cream, bacon, corn & fresh green onion / 15
- gulf shrimp pappardelle** (*eight*) w anthonie's house tomato sauce & fresh basil / 17
- shrimp scampi** (*eight*) w garlic butter, angel hair pasta, spinach, tomato relish, mushroom, parmesan & fried asparagus / 18

from the fryer

- chicken fried chicken** w mashed potatoes & country gravy / 16
- chicken fried steak** w mashed potatoes & country gravy / 18
- fried shrimp** (*eight*) w french fries, remoulade, cocktail sauce / 16
- fried or blackened catfish** w fries, remoulade, cocktail sauce / 18

entrees

- anthonie's famous teriyaki steak*** bistro filet w teryaki sauce, mushroom, bell pepper, fried shrimp w jasmine rice / 33
- wood-grilled pork chop*** w apple butter, mashed potatoes, brown gravy & chives / 20
- rib eye*** w roasted marrow butter and sizzling creamed-spinach stuffed tomato / 38
- filet*** w foie butter and creamy broccoli gratin / 41
- gulf cobia and shrimp** (*three*) w lemon butter, coconut jasmine rice & mango-avocado salsa / 33
- wood-grilled shrimp** (*eight*) w bacon bourbon marmalade, asiago stone ground grits & green onions / 19
- braised drunken short ribs** w mashed potatoes, grilled asparagus and steaming au jus / 29
- flame-kissed 1/2 rotisserie chicken** w roasted fingerling potatoes and sauteed spinach w cipollini onions in pan jus / 17
- grilled north atlantic salmon*** w sesame teriyaki glaze and grilled asparagus / 22
- smoked and braised berkshire pork shank** w cajun-fried mac & cheese and braised bacon collard greens / 31
- baked lobster truffle macaroni** w cognac asiago cream sauce / 41

sides / 6

- creamed-spinach stuffed tomato
- braised bacon collard greens
- mashed potatoes
- jasmine rice
- grilled or fried asparagus
- stone ground grits
- roasted fingerling potatoes w spinach & cipollini onions
- french or sweet potato fries
- broccoli gratin
- fresh fruit
- fried cajun mac & cheese
- baked truffle mac & cheese (9)



anthonies market grill proudly serves texas certified angus beef.

note: smoked or rotisserie cooking may impart a slight pink color.

**our beef and seafood are cooked-to-order and our caesar dressing contains raw eggs. eating raw or undercooked meats, poultry, seafood, shellfish and eggs may increase the risk of foodborne illness.*

20% gratuity will be added to parties of 10 or more.



ANTHONIE'S

MARKET GRILL

Tucked between lazy farm roads and sprawling ranch land, in cozy proximity to I-10, Katy, and the Energy Corridor, lies west Houston's favorite eatery. Featuring upscale fare in a down home atmosphere, Anthony's is a unique indoor/outdoor concept boasting ancient-wood planked walls, polished concrete floors, a state-of-the-art open kitchen and a massive patio with superb sunset views. The warm ambience and neighborly reception are just a prelude to the restaurant's generous, lip-smacking meals. Add the well-appointed beer garden, fire pit and live music, and Anthony's becomes the preferred destination of locals and travelers alike.

Anthony's Market Grill
Steak ▫ Seafood ▫ South Coast Comfort
9108 FM 1489 ▫ Simonton, Texas 77476
281-533-9134 ▫ info@anthonies.com
www.anthonies.com

"...my open-flame grilling and rotisserie cooking is done over green mesquite and the bbq is smoked over post oak..."



About the Chef

Having spearheaded the ever-popular "Dekker's" restaurant in Fulshear, Texas, Chef Anthony Dekker is no stranger to success. Dekker hails from Holland where, as a boy, he was captivated by American TV westerns. Arriving stateside at 25, he held major culinary positions in Houston, Kemah and Minneapolis before returning to his beloved Texas as Executive Chef to the Houston Texans. He moved on to serve as private chef for one of south Texas' largest cattle ranches, pleasing the palates of notables from George HW Bush to George Strait. While Chef Dekker's passion is "great meat cooked on an open-fire mesquite grill," his menu reflects an obsession with all spectrums of tang. His gold standard: creative, scrumptious food delivered with impeccable service and genuine hospitality.

▲
Chef Anthony's oft-repeated phrase, "We are guest obsessed", only begins with service and attention to detail. Using the finest ingredients with imagination and intelligence, our mission is to present our customers with a dining experience that's every level of satisfying.
▼