



 - anthonie's favorites*

for the table


- fried "house" pickle & jalapeño slices** w ranch dressing / 9
-  **stuffed bacon-wrapped quail** (*three*) w avocado ranch dressing, anthonie's tangy house sriracha barbecue sauce & parmesan fries / 21
- parmesan fries** tossed in rosemary garlic butter w fresh minced chive w savory chipotle ketchup & fresh garlic aioli / 10
-  **baked goat cheese** w sea salt, figs, bacon, honey, toasted nuts, fresh chives & grilled sourdough garlic bread / 18
- crispy fried calamari** w roasted garlic buffalo sauce & cilantro / 19
- dekker's fire roasted salsa** w zesty ranch chips / 6
- creamy baked spinach dip** w zesty ranch chips / 12
- texas beer battered onion rings** w savory sherry scallion sauce / 11
- shrimp & crab campechana** w zesty ranch chips / 19
-  **dutch bitterballen** (*five*) w dijon mustard / 13
- campfire yeast rolls** w garlic herb butter & brown gravy / 6
- crab ranchero** w zesty ranch chips / 22
- blackened scallops** (*three*) w stone ground grits & creamy leek sauce / 26
-  **charcuterie** three meats, three cheeses & the works. chef selection / 41

soups & salads *ranch, balsamic vinaigrette, creamy bleu cheese, avocado ranch, raspberry vinaigrette, caesar*, sherry vinaigrette*


-  **tomato basil** soup w whipped cream & fried havarti croutons 6 / 9
- gumbo** w chicken, andouille sausage, crab claws, shrimp & rice 7 / 13
-  **anthonie's caesar* salad** w grilled corn, roasted red & yellow pepper, aged manchego & parmesan 7 / 12
- texas wedge salad** w crumbled bacon, chopped egg, red & green onion, tomato basil relish, crumbled bleu cheese & bleu cheese dressing 7 / 12
- bibb w pears salad**, bleu cheese, candied walnut, dried blueberries, fresh chives & raspberry vinaigrette 8 / 14
- house salad** w red onion, kalamata olive, strawberries, cucumber, tomato topped w anthonie's special balsamic vinaigrette & cotija cheese 7 / 12
-  **mesquite rotisserie chicken salad** w grilled corn, tomato, cucumber, apple, candied pecans, dried cranberries, bleu cheese, croutons, sherry vinaigrette & manchego cheese / 18

add ons - *four or six grilled shrimp* / add 7 or 10 - *bacon-wrapped quail* / add 6.50
- *grilled salmon** / add 11 - *pulled rotisserie chicken* / add 5 - *grilled chicken* / add 6


hand tossed pizza

- margarita** w mozzarella, tomato sauce & basil / 13
- bbq pulled pork** w white cheddar cheese, pickled red onion & cilantro / 14
-  **gouda flambé** w rotisserie chicken, crispy bacon, caramelized onion, roasted corn & fresh chives / 16
- pork sausage** w pepperoni, jalapenos, tomato sauce & five-cheese blend / 15

sandwiches *served with french fries (substitute parmesan fries / add 3)*

- pulled pork** on a toasted onion roll w coleslaw / 13
-  **brioche burger*** house ground brisket & chuck on a brioche bun w lettuce, pickle, onion & tomato / 13
- add ons** - *cheddar or swiss* / 1 - *sliced avocado* / 1 - *bacon* / 2
- *anthonie's style (bleu cheese butter & bacon bourbon marmalade)* / 6
- grilled chicken** on a pretzel bun w swiss, caramelized onion, & bacon / 13



from the fryer

- chicken fried chicken** w mashed potatoes & sausage gravy / 17
-  **akaushi chicken fried steak** w mashed potatoes & sausage gravy / 21
- fried shrimp** (*seven*) w french fries, remoulade & cocktail sauce / 19
- fried or blackened catfish** w fries, remoulade & cocktail sauce / 18

entrees

- savory chicken fettuccine** w asiago cream sauce, bacon, roasted corn & fresh green onion / 17
- shrimp scampi** (*seven*) w garlic butter, angel hair pasta, spinach, tomato relish, mushroom, parmesan & fried asparagus / 19
-  **boneless braised drunken short rib roast** w mashed potatoes, grilled asparagus & steaming au jus / 35
-  **smoked & braised berkshire pork shank** w cajun-fried mac & cheese & braised bacon collard greens / 33
- blackened gulf cobia & grilled shrimp** (*three*) w lemon butter, coconut jasmine rice & mango-avocado pico de gallo / 33
- baked lobster tail w truffle macaroni** & cognac asiago cream sauce in a cast iron skillet / 52
- flame-kissed 1/2 rotisserie chicken** w roasted fingerling potatoes sauteed w spinach & cipollini onions w brown gravy / 18

wood fire grilled

- north atlantic salmon*** w a side of sesame teriyaki glaze & grilled asparagus / 23
-  **gulf shrimp** (*eight*) w asiago stone ground grits, bacon bourbon marmalade & green onions / 23
-  **pork chop*** w roasted apple butter, mashed potatoes, brown gravy & chives / 22
- anthonie's famous teriyaki steak*** bistro filet w teriyaki sauce, mushroom, bell pepper, cilantro, fried shrimp & jasmine rice / 33 (recommended medium rare by the chef)

mesquite fired certified angus beef

- 20oz bone-in rib eye*** w mashed potatoes & brown gravy / 65
- 16oz rib eye*** w creamed-spinach tomato / 49
- 10oz centercut filet*** w baked broccoli gratin / 52

add ons - bleu cheese butter / add 3
- anthonie's oscar style / add 13
(lemon butter, blue crab meat & fried asparagus)



sides / 6

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

**our beef & seafood are cooked-to-order & our caesar dressing contains raw eggs. eating raw or undercooked meats, poultry, seafood, shellfish & eggs may increase the risk of foodborne illness. note: smoked or rotisserie cooking may impart a slight pink color & grilling over an open flame w mesquite wood will impart a slight charring to your steaks and seafood*

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





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, Antonie'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 Antonie's becomes the preferred destination of locals and travelers alike.

Antonie'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 Antonie 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.

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Chef
Antonie'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.
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