



◆ - 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 / 19
- parmesan fries** tossed in rosemary garlic butter w fresh minced chive w savory chipotle ketchup & fresh garlic aioli / 9
- baked goat cheese** w sea salt, figs, bacon, honey, toasted nuts, fresh chives & grilled sourdough garlic bread / 17
- chef dekker's roasted 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 / 18
- ◆ **dutch bitterballen** (*five*) w dijon mustard / 12
- campfire yeast rolls** w garlic herb butter & brown gravy / 5
- crab ranchero** w zesty ranch chips / 21
- ◆ **blackened scallops** (*three*) w creamy leek sauce & crispy potato strings / 21

soups & salads *ranch, balsamic vinaigrette, creamy bleu cheese, avocado ranch, raspberry vinaigrette, caesar*, honey mustard, sherry vinaigrette, sesame ginger vinaigrette*

- ◆ **tomato basil** soup w whipped cream & fried havarti croutons 5 / 8
- gumbo** w chicken, andouille sausage, crab claws, shrimp & rice 7 / 12
- ◆ **anthonie's caesar*** salad w grilled corn, roasted red & yellow pepper, aged manchego & parmesan 7 / 11
- texas wedge** w crumbled bacon, chopped egg, red & green onion, tomato basil relish, crumbled bleu cheese & bleu cheese dressing 6 / 10
- bibb w pears**, bleu cheese, candied walnut, dried blueberries, fresh chives & raspberry vinaigrette 8 / 13
- house salad** w red onion, kalamata olive, strawberries, cucumber, tomato topped w anthonie's special balsamic vinaigrette & cotija cheese 6 / 10
- ◆ **roisserie chicken salad** w grilled corn, tomato, cucumber, apple, candied pecans, dried cranberries, bleu cheese, croutons & sherry vinaigrette / 16
- wonton thai chicken** w edamame, radish, cucumber, tomato, mint, cilantro, carrot, cabbage, sesame ginger vinaigrette & coconut-peanut drizzle / 17
- add ons** - *grilled chicken* / add 6 - *four or six grilled shrimp* / add 7 or 10
 - *blackened scallop* / add 6 each - *grilled salmon* / add 11
 - *pulled rotisserie chicken* / add 5 - *(10oz) filet* / add 37

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 / 15
- prosciutto** w garlic oil, red pepper flakes, arugula, mozzarella & parmesan / 17
- pepperoni** w sausage, jalapenos, tomato sauce & five-cheese blend / 14

sandwiches *served with french fries (substitute parmesan fries / add 2)*

- ◆ **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 / 12

from the fryer

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

entrees

- savory chicken fettuccine** w asiago cream sauce, bacon, roasted corn & fresh green onion / 15
- shrimp scampi** (*eight*) 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 / 31
- 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 / 43
- 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 and grilled asparagus / 22
- ◆ **gulf shrimp** (*eight*) w asiago stone ground grits, bacon bourbon marmalade & green onions / 21
- ◆ **pork chop*** w roasted apple butter, mashed potatoes, brown gravy & chives / 21
- parmesan & herb crusted australian lamb chops** w peppercorn sauce, mashed potatoes & grilled asparagus / 39
- anthonie's famous teriyaki steak*** bistro filet w teryaki sauce, mushroom, bell pepper, cilantro, fried shrimp & jasmine rice / 33 (recommended medium rare by the chef)
- prime angus rib eye*** w a creamed-spinach stuffed tomato / 41
- filet*** w creamy baked broccoli gratin / 43

steak add ons

- anthonie's oscar style (lemon butter, blue crab meat & fried asparagus) / add 12
- hunter's sauce / add 2 - peppercorn sauce / add 2

sides / 6

- creamed-spinach stuffed tomato
- braised bacon collard greens
- mashed potatoes
- jasmine rice
- grilled asparagus
- 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 prime 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.



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@antonies.com
 www.antonies.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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