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& bar menu



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desserts

◆ - anthonie's favorites*

- ◆ **dekker's famous chocolate cake** w rum vanilla bean sauce, chocolate sauce, macerated strawberries & vanilla whipped cream / 10
- ◆ **spiced-rum bread pudding** w blue bell vanilla & bananas foster / 10
- pecan buttermilk pie** w vanilla whipped cream & caramel drizzle / 9
- fresh key lime pie** w graham cracker pecan crust & whipped cream / 9
- coconut cream pie** w fresh strawberries & vanilla whipped cream / 9

vanilla bean banana pudding / 10

crème catalon brûlée / 9

dekker's seasonal cheesecake / 10

dessert from the bar

espresso martini - espresso, crown royal, white godiva chocolate liqueur & cream / 12

chocolate martini - absolut vanilla, godiva liqueur, bailey's, kahlua & frangelico / 12

warm cowboy coffee - jack daniel's, amaretto, cafe de olla coffee & whipped cream / 12

mixed berry sorbet w cream / 9

affogato (gelato & espresso) / 6

scoop of gelato / 5

dulce de leche, coffee,
coconut & lemon



for the table

- fried "house" pickle & jalapeño slices** w ranch dressing / 10
- ◆ **stuffed bacon-wrapped quail** (three) w avocado ranch dressing, anthonie's tangy house sriracha barbecue sauce & parmesan fries / 22
- parmesan fries** tossed in rosemary garlic butter w fresh minced chive w savory chipotle ketchup & fresh garlic aioli / 12
- ◆ **crab ranchero** w zesty ranch chips / 24
- creamy baked spinach dip** w zesty ranch chips / 12
- ◆ **shrimp & crab campechana** w zesty ranch chips / 19
- braised honey garlic pork belly** w cucumber, carrots, jalapeno, sesame & cilantro / 22
- crispy fried calamari** w roasted garlic buffalo sauce & cilantro / 19

soups & salads

ranch, balsamic vinaigrette, creamy bleu cheese, avocado ranch, caesar*, sherry vinaigrette, sesame ginger vinaigrette

gumbo w chicken, andouille, crab claws, shrimp, rice & crackers 7 / 13

tomato basil soup w whipped cream & fried havarti croutons 6 / 10

anthonie's caesar* salad w grilled corn, roasted red & yellow pepper, croutons, 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

house salad w red onion, kalamata olive, strawberries, cucumber, tomato, croutons, 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 - 5oz grilled salmon* / add 12
- pulled rotisserie chicken / add 5 - grilled chicken / add 6

hand tossed pizza

margarita w mozzarella, tomato sauce & fresh basil / 14

- ◆ **gouda flambé** w rotisserie chicken, crispy bacon, caramelized onion, roasted corn & fresh chives / 17

pork sausage w pepperoni, jalapenos, tomato sauce & five-cheese blend / 16

from the fryer

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

Valentine's Day Prix Fixe

\$69 per person

appetizer course (choose 1)

blackened scallops over creamy leek sauce

or

heirloom tomato salad w whipped feta & basil, kalamata olives, red onions, pepitas & balsamic

entree course (choose 1)

6oz filet mignon w 2 grilled shrimp

w potato croquett & lemon butter

or

blackened snapper filet

topped w chorizo butter over sauteed broccolini

dessert

chocolate mousse

w raspberry sauce, chocolate cake & chantilly cream



*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

mesquite wood fire grilled

fried or blackened catfish w fries, remoulade & cocktail sauce / 18

north atlantic salmon* w sesame teriyaki glaze & grilled asparagus / 24

- ◆ **the chop*** anthonie's famous pork chop w roasted apple butter, mashed potatoes, brown gravy & chives / 22

- ◆ **gulf shrimp** (eight) w asiago grits, bacon bourbon marmalade & green onions / 24

anthonie's famous teriyaki steak* bistro shoulder filet w teriyaki sauce, mushroom, bell pepper, cilantro, fried shrimp & jasmine rice / 33
(recommended medium rare by the chef)

10oz centercut filet* w baked broccoli gratin / 52

16oz rib eye* w creamed-spinach tomato / 49

36oz tomahawk bone-in ribeye* w baked broccoli gratin / 99

**add anthonie's oscar style (lemon butter, blue crab meat & fried asparagus) / 15

entrees

savory chicken fettuccine w asiago cream sauce, bacon, roasted corn, parmesan & fresh green onion / 18

- ◆ **boneless braised drunken short rib roast** w mashed potatoes, two grilled asparagus & steaming au jus / 35

baked lobster tail w truffle macaroni & cognac asiago cream sauce in a cast iron skillet / 56

flame-kissed 1/2 rotisserie chicken w roasted fingerling potatoes sauteed w spinach & cipollini onions w brown gravy / 20

sides / 6

- mashed potatoes
- creamed-spinach stuffed tomato
- stone ground grits
- grilled or fried asparagus
- french or sweet potato fries
- jasmine rice
- sauteed spinach
- broccoli gratin
- baked truffle mac & cheese (9)



anthonie's private label wines

*cabernet sauvignon by judge palmer - 28 gl / 100 btl

*red blend by watermill - 25 gl / 90 btl

*single vineyard estate cabernet sauvignon
by judge palmer - 175 btl

*chardonnay by saddleback winery - 20 gl / 76 btl

*sauvignon blanc by judge palmer - 15 gl / 60 btl



to take home (to-go only)

anthonie's red or white sangria pouch (no fruit, to go only) / 12

anthonie's private label seasonings / 8 each btl

*fry & chip *blackening *chicken *grill

frozen tv dinners

**6oz braised short rib w mashed potatoes, broccoli & au jus / 18

**5oz half lobster tail w truffle mac & cheese w cognac cream / 25

**baked truffle macaroni & cheese side / 9





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.

▲
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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