

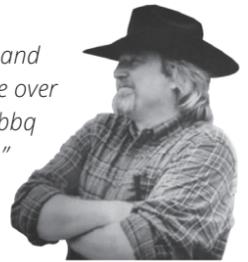


# ANTHONIE'S

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.

*"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 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.**  
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**Anthony's Market Grill**  
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Scan here for our full wine and bar menu



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## for the table

- fried "house" pickle & jalapeño slices** w ranch dressing / 11
- ◆ **stuffed bacon-wrapped quail** (three) w avocado ranch dressing, anthonie's tangy house sriracha barbecue sauce & parmesan fries / 23
- parmesan fries** tossed in rosemary garlic butter w fresh minced chives, savory chipotle ketchup & fresh garlic aioli / 13
- ◆ **crab ranchero** w zesty ranch chips / 24
- creamy baked spinach dip** w zesty ranch chips / 12
- shrimp & crab campechana** w zesty ranch chips / 21
- ◆ **braised honey garlic pork belly** w cucumber & carrot julienne, jalapeño, sesame & cilantro / 22
- campfire yeast rolls** (five) w garlic butter & brown gravy / 6
- ◆ **crispy fried calamari** w roasted garlic buffalo sauce, cilantro / 19
- dutch bitterballen** (five) w dijon mustard / 15

## 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

## flame kissed flatbreads

- margarita** w tomato basil relish, cheese blend & fresh basil / 14
- ◆ **bbq chicken** w rotisserie chicken, bbq sauce, cheese blend, pickled onion & fresh cilantro / 15
- pork sausage** w pepperoni, jalapeños, tomato sauce & cheese blend / 16

## for the kids (12 years and younger only)

- chicken tenders** w fries / 8
- cheese flatbread** / 10



## soups & salads

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

**add-ons:** • four or six grilled shrimp / add 8 or 12 • grilled chicken / add 7  
• pulled rotisserie chicken / add 6 • 6oz grilled salmon\* / add 13

**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 / 13

**texas wedge salad** w crumbled bacon, chopped egg, red & green onion, tomato basil relish, crumbled bleu cheese & bleu cheese dressing 7 / 13

**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

◆ **wonton thai chicken salad** w edamame, radish, cucumber, tomato, mint, cilantro, carrot, cabbage, sesame ginger vinaigrette & coconut-peanut drizzle / 18

## entrees

mesquite wood fired

**north atlantic salmon\*** w sesame teriyaki glaze & grilled asparagus / 25

◆ **the chop\*** anthonie's famous pork chop\* w roasted apple butter, mashed potatoes, brown gravy & chives / 24

◆ **gulf shrimp** (eight) w asiago grits & bacon bourbon marmalade / 25

**1/2 rotisserie chicken** w mashed potatoes, broccolini & brown gravy / 23

mesquite fired certified angus beef



◆ **anthonie's famous teriyaki steak\*** bistro shoulder filet w teriyaki sauce, mushroom, bell pepper, cilantro, fried shrimp & jasmine rice / 35 (chef recommends medium rare)

**16oz rib eye\*** w creamed spinach tomato / 52

◆ **10oz centercut filet\*** w baked broccoli gratin / 55

**36oz tomahawk ribeye\*** w baked broccoli gratin / 99

chef's favorites

**savory chicken fettuccine** w asiago cream sauce, bacon, roasted corn, parmesan cheese & fresh green onion / 19

**shrimp scampi** (seven) w garlic butter, angel hair pasta, spinach, tomato relish, mushroom, parmesan & two fried asparagus / 21

◆ **boneless braised drunken short rib roast** w mashed potatoes, two grilled asparagus & steaming au jus / 36

◆ **blackened 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 / 56

**smoked & braised berkshire pork shank** w cajun fried mac & cheese & braised bacon collard greens / 35

## from the fryer

**chicken fried chicken** w mashed potatoes & sausage gravy / 18

**chicken fried steak** w mashed potatoes & sausage gravy / 21

**fried shrimp** (seven) w french fries, cole slaw, remoulade & cocktail sauce / 21

## desserts

◆ **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 ice cream & bananas foster / 11

### the cooked-to-order "cast iron"

seasonal dessert in a cast iron skillet w blue bell vanilla ice cream / 15 (please order with meal; prep time is 30-40 mins)

**pecan buttermilk pie** w vanilla whipped cream & caramel drizzle / 10

**fresh key lime pie** w graham cracker pecan crust & whipped cream / 10

**coconut cream pie** w fresh strawberries & vanilla whipped cream / 10

**vanilla bean banana pudding** / 10

**crème catalon brûlée** / 10

**dekker's seasonal cheesecake** / 10

**mixed berry sorbet** w cream / 9

**affogato** gelato & espresso / 6

**scoop of gelato** choose dulce de leche, coffee, coconut & lemon / 5

**Gelato & Co.**  
Cremeria Italiana

## sweets 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, café de olla coffee & whipped cream / 12

## savory seasonings

**anthonie's private label seasonings** fry & chip, blackening, chicken, grill / 8 each btl

## sides

**baked truffle mac & cheese** / 9

**braised bacon collard greens** / 6

**broccoli gratin** / 6

**cajun fried mac & cheese** / 6

**creamed spinach stuffed tomato** / 6

**french or sweet potato fries** / 6

**grilled or fried asparagus** / 6

**jasmine rice** / 6

**loaded mashed potatoes** / 9

**mashed potatoes** / 6

**roasted broccolini** / 6

**sautéed spinach** / 6

**stone ground grits** / 6

### steak add-ons

**anthonie's 5oz lobster** baked w garlic butter & parmesan served on the half shell / 25

**anthonie's oscar style** blue crabmeat w lemon butter & fried asparagus / 16

\*our beef & 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.

note: smoked or rotisserie cooking may impart a slight pink color and grilling over an open flame w mesquite wood will impart a slight charring to your steaks and seafood