

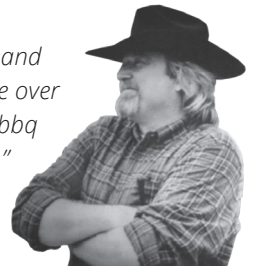


ANTHONIE'S

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.

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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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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 sriracha barbecue sauce & parmesan fries / 24
- parmesan fries** tossed in rosemary garlic butter w fresh minced chives, savory chipotle ketchup & fresh garlic aioli / 13
- ◆ **crab ranchero** w zesty ranch chips / 25
- creamy baked spinach dip** w zesty ranch chips / 12
- shrimp & crab campechana** w zesty ranch chips / 22
- ◆ **braised honey garlic pork belly** w cucumber & carrot julienne, jalapeño, sesame seeds & 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
- baked goat cheese** w sea salt, figs, cranberries, bacon, honey, toasted nuts, fresh chives & grilled sourdough bread / 18

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, candied spice cashews, sesame ginger vinaigrette & coconut-peanut drizzle / 19

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 / 25

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

1/2 rotisserie chicken w mashed potatoes, broccolini & brown gravy / 24

mesquite fired certified angus beef



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

16oz rib eye* w creamed spinach tomato / 55

16oz new york strip* w mashed potatoes / 55

◆ **10oz centercut filet*** w baked broccoli gratin / 59

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 / 38

◆ **blackened cobia & grilled shrimp** (three) w lemon butter, coconut jasmine rice & mango avocado pico de gallo / 33

baked main lobster tail w truffle macaroni

& cognac asiago cream sauce in a cast iron skillet / 59

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, cocktail, tarter sauce & cole slaw for a garnish / 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 / 12

the cooked-to-order "dekker crumble" ("the cast iron")

seasonal dessert w blue bell vanilla ice cream / 16

(please order with meal; prep time is 30 minutes)

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 / 7

scoop of gelato choose dulce de leche or coffee / 5

Gelato & Co.
Cremeria Italiana

sweets from the bar

espresso martini espresso, crown royal, white godiva chocolate liqueur & cream / 14

chocolate martini absolut vanilla, godiva liqueur, bailey's, kahlua & frangelico / 14

texas bourbon cream martini lockwood distilling co. bourbon cream, straight bourbon whiskey & disaronno amaretto / 14

warm cowboy coffee jack daniel's, amaretto, café de olla coffee & whipped cream / 14

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 / 18

savory seasonings to-go

anthonie's private label seasonings

fry & chip, blackening, chicken, grill / 8 each btl

baked truffle mac & cheese / 9

broccoli gratin / 6

creamed spinach stuffed tomato / 6

french fries / 6

sweet potato fries / 6

grilled or fried asparagus / 6

jasmine rice / 6

loaded mashed potatoes / 9

mashed potatoes / 6

roasted broccolini / 6

sauteed spinach / 6

stone ground grits / 6

*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

**20% gratuity will be added to parties of 8 or more