

"My open-flame grilling and rotisserie cooking is done over green mesquite and smoking is done with post oak."



About the Chef

Having spearheaded the 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.

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.

▲
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.
 ▼

Anthony's Market Grill

9108 FM 1489 • Simonton, TX 77476
 281-533-9134 • info@anthonies.com
 www.anthonies.com



Scan here for our full wine and bar menu



Follow us on Facebook at "Anthonies Market Grill" (@anthoniesmarketgrill)

anthonie's private label wines

cabernet sauvignon by judge palmer 28 gl / 110 btl

red blend by judge palmer 25 gl / 95 btl

chardonnay by judge palmer 20 gl / 76 btl

desserts

◆ **dekker's famous chocolate cake** w rum vanilla bean and chocolate sauces, macerated strawberries & vanilla whipped cream / 10

◆ **spiced rum bread pudding** w blue bell vanilla ice cream & decadent bananas foster / 15

the cooked-to-order "dekker crumble" our seasonal dessert w blue bell vanilla ice cream / 16 (*prep time is 30 minutes*)

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

fresh key lime pie tangy and delicious w graham cracker pecan crust & whipped cream / 10

coconut cream pie w strawberries & vanilla whipped cream / 10

dekker's seasonal cheesecake ask your server / 12

vanilla bean banana pudding / 12

crème catalon brûlée / 10

mixed berry sorbet w whipped cream / 12

affogato scoop of espresso gelato & espresso / 8

scoop of gelato choice of lemon, dulce de leche or espresso / 5

Gelato & Co.
 Evemoria Italiana

sweets from the bar

espresso martini espresso, crown royal, godiva chocolate liqueur & cream / 16

chocolate martini absolut vanilla, godiva liqueur, bailey's, kahlua & frangelico / 16

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

coffee & tea

katz bayou blend / 4

katz cafe de olla / 4

katz decaf americano / 5

rishi hot tea / 5 (see server)

latte / 6

cappuccino / 6

espresso / 5

hot chocolate / 5

cold beverages

soda & katz iced tea / 4

rambler tx sparkling water / 4

topo chico sparkling water / 5

perrier lime sparkling / 4

kids juice box / 2.5

acqua panna still water / 5

juice (orange or pineapple) / 5

whole milk / 5

virgin bloody mary / 8

virgin mojito / 8

savory seasonings to-go

anthonie's private label seasonings

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

◆ *anthonie's favorites*



for the table

- fried "house" pickle & jalapeño slices** w ranch dressing / 13
- ◆ **stuffed bacon-wrapped quail** (*three*) w avocado ranch, sriracha barbecue sauce & parmesan fries / 26
- crispy fried calamari** w garlic buffalo sauce & cilantro / 19
- parmesan fries** tossed in rosemary garlic butter w fresh chives, savory chipotle ketchup & fresh garlic aioli / 15
- ◆ **crab ranchero** w zesty ranch chips / 26
- creamy baked spinach dip** w zesty ranch chips / 14
- shrimp & crab campechana** w zesty ranch chips / 23
- campfire yeast rolls** (*five*) w garlic butter & brown gravy / 6
- baked goat cheese** w salt, figs, cranberries, bacon, honey, candied pecans, chives & grilled sourdough bread / 19

salads & soups

Dressings: avocado ranch, balsamic vinaigrette, caesar, bleu cheese, ranch, sesame ginger vinaigrette, sherry vinaigrette. Add-ons:*

- *four or six grilled shrimp / 9 or 15*
- *grilled chicken / 9*
- *pulled rotisserie chicken / 7*
- *6 oz grilled salmon* / add 16*

- house salad** w red onion, kalamata olives, strawberries, cucumber, tomato, croutons, anthonie's special balsamic vinaigrette & cotija cheese 8 / 14
- ◆ **anthonie's caesar*** salad w grilled corn, roasted red & yellow peppers, croutons, aged manchego & parmesan 8 / 14
- texas wedge salad** w crumbled bacon, sliced boiled egg, red & green onion, tomato basil relish, crumbled bleu cheese w bleu cheese dressing 8 / 14
- mesquite rotisserie chicken salad** w grilled corn, tomato, cucumber, apple, candied pecans, dried cranberries, bleu cheese, croutons, sherry vinaigrette & manchego cheese / 20
- ◆ **wonton thai chicken salad** w edamame, radish, cucumber, tomato, mint, cilantro, carrot, cabbage, candied spiced cashews, sesame ginger vinaigrette & coconut peanut drizzle / 23
- gumbo** w chicken, andouille, crab claws, shrimp, rice & crackers 8 / 15
- tomato basil soup** w whipped cream & fried havarti croutons 7 / 11

flame kissed flatbreads

- margherita** w tomato basil relish, cheese blend & fresh basil / 15
- ◆ **bbq chicken** w rotisserie chicken, bbq sauce, cheese blend, pickled onion & fresh cilantro / 16
- pork sausage** w pepperoni, jalapeños, tomato sauce & a blend of cheeses / 16
- gouda flambé** w rotisserie chicken, crispy bacon, caramelized onion, roasted corn & fresh chives / 17

from the fryer

- chicken fried chicken** w mashed potatoes & sausage gravy / 21
- chicken fried steak** w mashed potatoes & sausage gravy / 24
- fried shrimp** (*seven*) w french fries, cocktail and tarter sauces & crispy cole slaw garnish / 22

for the kids (12 years and younger only)

- chicken tenders** w fries / 10
- cheese flatbread** / 10
- fettucine noodles** (*butter, spicy marinara or asiago cream*) / 9

featured wine

- 2019 rubicon estate inglenook edizione pennino zinfandel** . . . 60
- 2019 etude 'grace benoist ranch' pinot noir** (carneros, ca) . . . 60
- 2017 saffron fields** (yamhill-carlton, oregon) 85
- 2020 michael david 'inkblot' cabernet franc** (lodi, ca) 50
- 2017 hickenbotham 'books road' shiraz** (clarendon, australia) . . . 90
- 2019 priest ranch estate cabernet** (napa valley, ca) 75
- 2019 hess 'iron coral' cabernet sauvignon** (napa valley, ca) 99
- (1.5 liter) 2014 inglenook estate cabernet** (rutherford, ca) 300

entrees

mesquite wood fired

- north atlantic salmon*** w sesame teriyaki glaze & grilled asparagus / 29
- ◆ **gulf shrimp** (*six*) w asiago grits & bacon bourbon marmalade / 29
- ◆ **pork ribeye*** two 8 oz pork ribeye steaks cooked medium w dirty rice, crawfish gouda cream sauce & chives / 35
- half rotisserie chicken** w mashed potatoes, bacon collard greens & gravy / 27

mesquite fired steak

- 16 oz rib eye*** w creamed spinach stuffed tomato / 65
- ◆ **10 oz centercut filet*** w baked broccoli gratin / 65
- ◆ **anthonie's famous teriyaki steak*** bistro shoulder filet w teriyaki sauce, mushroom, bell pepper, cilantro, fried shrimp & jasmine rice (chef recommendation: medium rare) / 39

steak add-ons

- anthonie's oscar style** jumbo lump blue crab w lemon butter & two fried asparagus / 22
- 5 oz lobster tail** baked w garlic butter, cognac asiago cream sauce & parmesan, served on the half shell / 28

chef's favorites

- savory chicken fettuccine** w asiago cream sauce, bacon, roasted corn, parmesan cheese & fresh green onions / 24
- lobster truffle macaroni** - baked 5 oz lobster tail w truffle macaroni & cognac asiago cream topped with panko & parmesan cheese / 39
- shrimp scampi** (*seven*) w garlic butter, angel hair pasta, spinach, tomato relish, mushroom, parmesan & two fried asparagus / 28
- ◆ **boneless braised drunken short rib roast** w mashed potatoes, grilled asparagus, steaming au jus, parmesan cheese dust / 39
- ◆ **blackened cobia & grilled shrimp** (*two*) w lemon butter, coconut jasmine rice & mango avocado pico de gallo / 37

sides

- baked truffle mac & cheese** / 10
- baked broccoli gratin** / 8
- creamed spinach stuffed tomato** / 8
- french fries** / 8
- sweet potato fries** / 8
- grilled or fried asparagus** / 8
- loaded mashed potatoes** / 11
- jasmine rice** / 8
- mashed potatoes** / 8
- bacon collard greens** / 8
- stone ground asiago grits** / 8

Please note, smoked or rotisserie cooking may impart a slight pink color and grilling over an open mesquite-wood flame will give a slight char to your steaks and seafood.
 *Our beef and seafood are cooked to order. 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 6 or more.