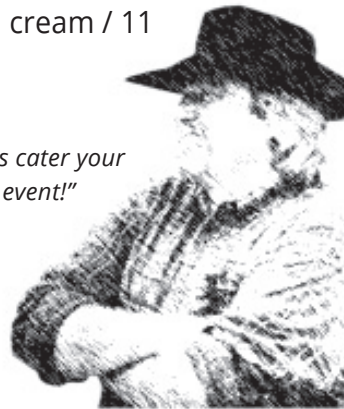


desserts

- ◆ **dekker's famous chocolate cake** w rum vanilla bean & chocolate sauces, strawberries & whipped cream / 11
- ◆ **spiced rum bread pudding** w howdy homemade vanilla bean & decadent bananas foster / 17
- cooked-to-order "dekker crumble"** our seasonal dessert w howdy homemade vanilla bean / 17 *(prep time 30 mins)*
- bourbon pecan pie** w vanilla whipped cream & caramel drizzle / 11
- ◆ **fresh key lime pie** tangy & delicious w graham cracker pecan crust & whipped cream / 11
- coconut cream pie** w strawberries & vanilla whipped cream / 11
- dekker's seasonal cheesecake** / 13
- vanilla bean banana pudding** / 13
- crème catalon brûlée** / 11
- seasonal sorbet** w whipped cream / 13
- affogato** scoop of espresso gelato & espresso / 8
- scoop of gelato** choice of salted caramel or espresso / 5 per
- scoop of howdy homemade ice cream** choice of cinnamon, blue cookie nom'ster or vanilla bean / 5 per



"Let us cater your next event!"



sweets from the bar

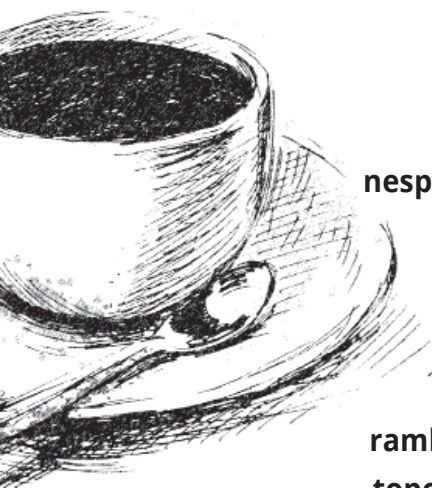
- buzzed affogato** scoop of espresso gelato & espresso w buffalo trace bourbon cream / 18
- dekker's espresso martini** espresso, stonestreet founder's edition bourbon, bailey's & kahlua / 17
- 'the vodka classic' espresso martini** espresso, titos, simple syrup & kahlua / 17
- white chocolate martini** absolut vanilla, white chocolate liqueur, creme de cacao & cream / 17
- warm cowboy coffee** jack daniel's, amaretto, café de olla coffee & whipped cream / 16
- carajillo** licor 43 & espresso on ice / 16

coffee & tea

- | | |
|--------------------------------------|--|
| katz iced tea / 4 | nespresso latte / 6 |
| katz bayou blend / 4 | nespresso cappuccino / 6 |
| katz cafe de olla / 4 | espresso / 5 |
| nespresso decaf americano / 5 | hot chocolate / 5 |
| nespresso americano / 5 | rishi hot tea <i>(see server)</i> / 5 |

cold beverages

- | | |
|---|--|
| fountain drink / 4 | acqua panna still water 750ml / 6 |
| rambler tx sparkling water / 4 | juice orange or pineapple / 5 |
| topo chico sparkling water / 5 | whole milk / 5 |
| perrier lime sparkling water / 4 | virgin bloody mary / 8 |
| kids juice box / 2.5 | virgin mojito / 8 |



Chef Anthonie Dekker

hails from Holland where he was captivated by American TV westerns as a boy. Arriving stateside at 25, he held major culinary positions in Houston, Kemah and Minneapolis before returning as the Houston Texan's Executive Chef. He then became the private chef for one of Texas' largest cattle ranches, pleasing the palates of notables from George HW Bush to George Strait. After founding the acclaimed "Dekkers Grill" in Fulshear, he launched Anthonie's and has been featured on Food Network's Food Paradise, ABC's Localish, NBC's Good Taste w Tanji and Houston Life. Mr. Dekker also serves as a Chef Partner for the Houston Texan's and The Houston Livestock Show & Rodeo. His passion is "great meat cooked on an open-fire mesquite grill." His menus reflect an obsession with all spectrums of tang. Anthonie's goal: Scrumptious food delivered with impeccable service and genuine hospitality.

“
WELCOME
to
ANTHONIE'S
where we are
GUEST
OBSESSED!
”

for the table

- ◆ **texas wagy sweet thai meatballs** (eight) w chives / 18
- fried mushrooms** dusted w anthonie's blackening seasoning & served w ranch / 14
- ◆ **bacon-wrapped shrimp** *(four)* stuffed w jalapeno & monterey jack served w avocado ranch, tangy bbq sauce & parmesan fries / 26
- crispy fried calamari** w garlic buffalo sauce & cilantro / 21
- parmesan fries** tossed in rosemary garlic butter w fresh chives, chipotle ketchup & fresh garlic aioli / 16
- ◆ **crab ranchero** w avocado, roasted corn & pico de gallo. served w zesty ranch chips / 26
- creamy baked spinach dip** w zesty ranch chips / 15
- shrimp & crab campechana** w zesty ranch chips / 24
- campfire yeast rolls** *(five)* w garlic butter & brown gravy / 6
- baked goat cheese** w salt, figs, cranberries, bacon, honey, candied pecans, chives & sourbough bread / 19



wine features

- champagne - vollereaux brut blanc de blancs** (france) 79
- chardonnay - kosta browne 'one sixteen'** (russian rivery valley, california) 95
- chardonnay - albert bichot bourgogne hautes-côtes de nuits** (burgunday, france) 99
- pinot noir - resonance** (willamette valley, oregon) 72
- pinot noir - dumol** (russian river valley, california) 99
- cabernet - la crema** (sonoma, california) 75
- cabernet/shiraz - penfolds bin 389** (south australia) 110
- reserve cabernet - 2018 anthonie's by judge palmer** (dry creek valley, california) 125
- cabernet - overture by opus one** (napa valley, california) 300



Scan here for our full wine and bar menu



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



salads & soups

dressings: avocado ranch, balsamic vinaigrette, caesar, bleu cheese, ranch, sherry vinaigrette*

*salad add-ons: • four or six grilled or fried shrimp / 10 or 16 • grilled chicken / 10
• pulled rotisserie chicken / 7 • 6 oz grilled salmon* / 16*

house salad w red onion, kalamata olives, strawberries, cucumber, tomato, croutons, anthonie's special balsamic vinaigrette & cotija cheese 9 / 16

◆ **anthonie's caesar*** w grilled corn, roasted red & yellow peppers, croutons, aged manchego & parmesan 9 / 16

texas wedge salad w crumbled bacon, sliced boiled egg, red & green onion, tomato basil relish, & crumbled bleu cheese w bleu cheese dressing 8 / 15

mesquite rotisserie chicken salad w grilled corn, tomato, cucumber, apple, candied pecans, dried cranberries, bleu cheese, croutons, sherry vinaigrette & manchego cheese / 22

◆ **jalapeño chicken salad** w mixed greens, grilled chicken breast, cucumbers, tomatoes, grilled corn, red onions, cotija cheese, croutons, fried jalapeños and ranch / 24

shrimp & prosciutto burrata w arugula, burrata, grilled shrimp (four), prosciutto, pistachios, tomato, sliced avocado, balsamic drizzle & french baguette / 26

tomato basil soup w whipped cream & fried havarti croutons 8 / 14

anthonie's famous gumbo crab claws, shrimp, chicken, andouille sausage, white rice & crackers 9 / 16

flame kissed flatbreads

margherita w tomato basil relish, three cheese blend & fresh basil / 16

bbq chicken w rotisserie chicken, bbq sauce, three cheese blend, pickled onion & fresh cilantro / 17

◆ **pork sausage** w pepperoni, jalapeños, tomato sauce & a three cheese blend / 17

gouda flambé w rotisserie chicken, crispy bacon, caramelized onion, roasted corn & fresh chives / 18

sides

baked truffle mac & cheese / 11

baked broccoli gratin / 9

creamed spinach stuffed tomato / 8

french fries / 8

sweet potato fries / 8

grilled or fried asparagus / 8

loaded mashed potatoes / 11

mashed potatoes / 8

jasmine rice / 8

dirty rice / 8

bacon collard greens / 8

stone ground asiago grits / 8

for the kids

(12 & under only please)

chicken tenders w fries / 11

cheese flatbread / 10

rory's kraft mac n cheese / 7

fettucine noodles butter, spicy marinara or asiago cream / 9



entrees

mesquite fired steak

(certified angus beef)

16 oz rib eye* w creamed spinach stuffed tomato / 69

◆ **10 oz centercut filet*** w baked broccoli gratin / 75

◆ **anthonie's famous teriyaki steak*** marinated bistro shoulder filet w teriyaki sauce, mushroom, bell pepper, cilantro, fried popcorn shrimp & jasmine rice (chef recommendation: medium rare) / 39

doneness guide: rare = cool red center, medium rare = warm red center,

medium = warm pink center, medium well = slightly pink center

steak add-ons

anthonie's oscar style jumbo lump blue crab w lemon butter & two fried asparagus / 23

5 oz lobster baked w garlic butter, cognac asiago cream sauce & parmesan, served on the half shell / 28

mesquite wood fired

north atlantic salmon* w sesame teriyaki glaze & grilled asparagus / 29

◆ **gulf shrimp** (six) w asiago grits & bacon bourbon marmalade / 29

◆ **the chop*** hand cut bone-in pork chop cooked medium well w sweet apple butter, mashed potatoes, brown gravy & chives / 34

half rotisserie chicken w mashed potatoes, bacon collard greens & gravy / 29

chef's favorites

texas wagyu meatloaf texas raised american wagyu meatloaf w brown gravy, mashed potatoes & collard greens / 36

savory chicken fettuccine w pulled rotisserie chicken, 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 w panko, chives & parmesan cheese / 39

shrimp scampi (seven) w garlic butter, angel hair, spinach, tomato relish, mushroom, parmesan & two fried asparagus / 29

◆ **boneless braised drunken short rib roast** w mashed potatoes, grilled asparagus, au jus & parmesan cheese / 42

blackened mahi mahi & grilled shrimp (two) w lemon butter, coconut jasmine rice & mango avocado pico de gallo / 37

from the fryer

fried or blackened texas catfish filets (two) w dirty rice, cocktail & tartar sauce w crispy cole slaw garnish / 25

fried shrimp (seven) w french fries, cocktail & tartar sauces w crispy cole slaw garnish / 23

chicken fried chicken w mashed potatoes & sausage gravy / 21

chicken fried steak w mashed potatoes & sausage gravy / 25

◆ **full-service catering & banquet services available** ◆

**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. Smoked or rotisserie cooking may impart a slight pink color. Grilling over an open mesquite flame will give a slight char to your steaks and seafood. Please note: A 20% gratuity will be added to parties of 6 or more.*