APPETIZERS

| PEAR TREE ONION RINGS | \$6 / \$12 |
|--|---------------------|
| CRAB RANGOON Signature Sauces | \$8 / \$16 |
| BATTER-DIPPED PORTOBELLA Red Pepper Aioli | \$15 |
| SPINACH DIP With Salsa, Sour Cream, and Warm Chips | \$13 |
| BATTER-DIPPED LOBSTER BITES Served on Shoestring French Fries | (6) \$29 (12) \$56 |
| TWISTED SHRIMP Brett's Sweet Heat and Ranch | (4) \$23 (6) \$29 |
| SHRIMP COCKTAIL With Cocktail Sauce | (4) \$18 / (6) \$27 |
| YELLOW FIN TUNA With Cucumber and Seasame Dipping Sauce | \$13 |
| ALBERT'S MEATBALLS In Marinara Arrabbiata | (2) \$6 (4) \$11 |
| TOASTED CHEESE RAVIOLI With Marinara Arrabbiata | \$8 / \$15 |

SALADS

House Vinaigrette, Madam French, Nippy Blue Cheese or Classic Ranch

FRESH GREENS OR CAESAR SALAD
Cheddar Cheese Grana Padano Cheese

Topped with your choice of

GRILLED CHICKEN \$17

BATTER DIPPED CHICKEN \$17

In Loving Memory of Made - "Go Big or Go Home"

ALL ENTRÉES SERVED WITH SALAD SERVICE OR CAESAR SALAD & CHOICE OF SIDE



AGED BEEF & STEAKS

USDA Prime Beef (Aged in House)

Our Famous Entrée

STEAK & IMPORTED BATTER DIPPED LOBSTER (5-6oz)

6 oz. Filet - \$69.99 8 oz. Prime Rib - \$68.99 (Upgrade to Large Lobster, 10-12oz, \$30)

STEAK & BATTER DIPPED SHRIMP PRAWNS (2)

6 oz. Filet - \$59.99 8 oz. Prime Rib - \$59.99

FILET MIGNON 6 oz. \$46.99 8 oz. \$56.99 12 oz. \$66.99 Creekstone Farms

BEEF MEDALLIONS & GRILLED PRAWNS \$47.99 Chef's Preparation (Available after 2 pm)

RIBEYE 14 oz. \$57.99 Creekstone Farms

PRIME COWBOY RIBEYE 20 oz. \$69.99 Bone Marrow Butter

KANSAS CITY STRIP \$57.99
Creekstone Farms

ROAST PRIME RIB OF BEEF

Creekstone Farms 8 oz. \$46.99 12 oz. \$56.99 16 oz. \$61.99 12 oz. \$66.99

ADD ONS & STEAK COMPLIMENTS

Batter-Dipped Lobster Bites Batter-Dipped Shrimp Prawns \$28 (6) \$55 (12) \$17 (2)

Bone Marrow Butter Steak Mushrooms Bleu Cheese \$3 \$4 \$5

SIDES

BAKED POTATO STEAMED BROCCOLI
LOADED BAKED POTATO (\$5) VOODOO SLAW
FRENCH FRIES ORZO PASTA
CHEF'S MASHED POTATOES GLAZED CARROTS
BRUSSELS SPROUTS (\$4)

Honey Sriracha

ALL ENTRÉES SERVED WITH SALAD SERVICE OR CAESAR SALAD & CHOICE OF SIDE

SEAFOOD & MORE

BATTER DIPPED LOBSTER BITES

Served on Shoestring French Fries 6 pc. \$44.99 12 pc. \$67.99

BATTER DIPPED IMPORTED LOBSTER TAIL

Served on Shoestring French Fries 5-6oz. \$44.99 \(\square\)10-12oz. \$67.99

BATTER DIPPED SHRIMP PRAWNS (4) \$31.99 Served on Shoestring French Fries

MARINATED SALMON \$29.99
Chargrilled over Orzo Pasta

VOODOO SALMON \$30.99
Chargrilled over Voodoo Slaw with Cajun Butter

CHICKEN PICCATA (1) \$24.99 Served on Orzo Pasta

1/2 ROASTED CHICKEN \$27.99

Served over Mashed Potatoes and topped with seasonal butter (Available after 2 pm)

HAND CRAFTED PASTA

CHEESE TORTELLACCI \$23.99
In Marinara Arrabbiata or in Alfredo Sauce

SPAGHETTI & MEATBALLS \$23.99
In Marinara Arrabbiata Sauce

CHICKEN ALFREDO \$25.99

SHRIMP ALFREDO \$28.99

Prices subject to change

APRIL '25

ALL ENTRÉES SERVED WITH SALAD SERVICE OR CAESAR SALAD & CHOICE OF SIDE



SMASHED STEAK BURGERS

\$2 Add ons: Bacon, Gluten Free Bun

CHEESEBURGER, 1/2 lb.

\$16.99

Smashed style with your choice of Cheese: American, Pepper Jack, Swiss or Bleu

Tower Burger \$29.99

THE RINGER

\$17.99

W Served with American Cheese, 2 Onion Ring and Smoke Sauce

Tower Burger \$29.99

AJ'S FAMOUS SANDWICHES

\$2 Add ons: Bacon, Gluten Free Bun available, \$2

| BATTER DIPPED PORK TENDERLOIN | \$16.99 |
|---|---------|
| BATTER DIPPED CAJUN CHICKEN with Pepper Jack Cheese, Voodoo Slaw & Red Pepper Aioli | \$17.99 |
| BATTER DIPPED CHICKEN | \$16.99 |

PLATTERS

| AJ'S CHICKEN PLATTER | \$16.99 |
|---|---------|
| Batter Dipped Tenders served on Shoestring French Fries | |
| with Honey Mustard | |
| | |

AJ'S FISH PLATTER \$16.99
Blue Moon Batter Dipped Fish served on Shoestring French Fries

With Tartar Sauce

AJ'S FIN & FEATHER PLATTER \$17.99

Blue Moon Batter Dipped Fish & Batter Dipped Tenders served on Shoestring French Fries with Tartar Sauce and Honey Mustard

SIDES

BAKED POTATO STEAMED BROCCOLI
LOADED BAKED POTATO (\$5) VOODOO SLAW
FRENCH FRIES ORZO PASTA
CHEF'S MASHED POTATOES GLAZED CARROTS
BRUSSELS SPROUTS (\$4)
Honey Sriracha

The Pear Tree



Remembering the original Pear Tree in Bevier...

The restaurant, well known to many rural Missouri, lowa and Illinois residents, combines a fantastically delectable menu with small town charm to delight even the pickiest eaters. From the moment you walk into The Pear Tree, you cannot help but melt into the atmosphere. Standing in the entrance, you can read a sign in the back of the dining room, "Keep your kitchen clean - eat out". You realize that you are in for a dining experience; not just a nice meal.

Al Abbadessa, proprietor of The Pear Tree since it's establishment in 1986, greets you at the door. After you are seated and if time permits, Al gives you a quick rundown of the menu. The food served is classified as continental cuisine. This means the restaurant specializes in beef and seafood. Prepared by Chef Brenda Nanneman, Al's chef of 22 years, the food is prepared to just about everyone's liking.

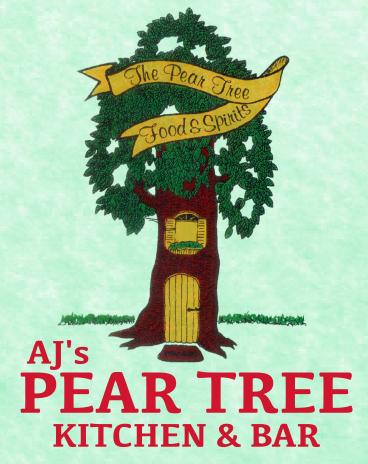
KIDS SELECTION

12 Years Old & Under Served with drink and a side item

| GRILLED CHEESE | \$10 |
|-------------------------------|------|
| 1 PC. FISH | \$11 |
| 1 PC. CHICKEN TENDER | \$10 |
| 1/4# CHEESEBURGER | \$10 |
| ROAST PRIME RIB OF BEEF 5 oz. | \$14 |
| SPAGHETTI & MEATBALL | \$14 |

Side Choices:

Baked Potato, Loaded Baked Potato, French Fries, Chef's Mashed Potatoes, Brussel Sprouts, Steamed Broccoli, Voodoo Slaw, Orzo Pasta or Glazed Carrots Please visit our Sister Restaurant The Twisted Tree in St. Louis, MO www.twistedtreesteakhouse.com





1407 N. Missouri Street, Macon, MO 63552 6603851500 (wifi)

thepeartreerestaurant.com

To make a Reservation TEXT 6604157316 or go to TableAgent.com

Albert Abbadessa started the culinary journey that brought you here today in 1956 at the nearby Colonial Manor. That building is long since gone, but Al's success there created a desire to do something even better that's meaningful still today.

It was the dining experience surrounding a trip to St. Louis to see the Cardinals beat the New York Yankees in the 1964 World Series that motivated Al to open what became the original, famed Pear Tree Restaurant in Bevier, MO.

Al believed that everyone visiting his restaurant should receive superior, white glove service only matched by the quality of food and preparation, in a comfortable environment without pretentiousness.

He brought to Northern Missouri the classic concept of "swarm service" where guests are attentively taken care of by a choreographed team. This is the type of experience travelers have come to expect from the finest restaurants around the world.

And now Al's son, Michael, is curating that same chef-driven, team-oriented service experience here at the Pear Tree Kitchen & Bar. If you thought you were at just another "bar and grill", you're in for a treat.

Thank you for joining us. Bon Appétite.

Michael Abbadessa

We recently lost a beloved member of our family, Wade. His impact on your dining experience can be felt still today. So, you'll see throughout the menu some places where we honor him and the spirit of his famous saying, "go big or go home!"