

APPETIZERS

PEAR TREE ONION RINGS	\$6 / \$12
CRAB RANGOON Signature Sauces	\$8 / \$16
BATTER-DIPPED PORTOBELLA Red Pepper Aioli	\$15
BATTER-DIPPED LOBSTER BITES Served on Shoestring French Fries	(6) \$30 (12) \$58
TWISTED SHRIMP Brett's Sweet Heat and Ranch	(4) \$25 (6) \$30
SHRIMP COCKTAIL With Cocktail Sauce	(4) \$20 / (6) \$29
YELLOW FIN TUNA With Cucumber and Sesame Dipping Sauce	\$14
ALBERT'S MEATBALLS In Marinara Arrabbiata	(2) \$8 (4) \$16
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	\$18
BATTER DIPPED CHICKEN	\$18

SERVED WITH PEAR TREE
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 - \$72.99
8 oz. Prime Rib - \$71.99
(Upgrade to Large Lobster, 10-12oz, \$30)

STEAK & BATTER DIPPED SHRIMP PRAWNS (2)

6 oz. Filet - \$61.99
8 oz. Prime Rib - \$61.99

FILET MIGNON Creekstone Farms	6 oz. \$49.99	8 oz. \$59.99	W 10 oz. \$69.99
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PRIME COWBOY RIBEYE Topped with Bone Marrow Butter	\$73.99
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RIBEYE Creekstone Farms	14 oz. \$59.99
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KANSAS CITY STRIP Creekstone Farms	\$59.99
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ROAST PRIME RIB OF BEEF Creekstone Farms	6 oz. \$47.99	8 oz. \$49.99	12 oz. \$59.99	W 20 oz. \$69.99
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ADD ONS & STEAK COMPLIMENTS

Batter-Dipped Lobster Bites		Batter-Dipped Shrimp Prawns	
\$30 (6)	\$58 (12)	\$19 (2)	
Bone Marrow Butter		Steak Mushrooms	Bleu Cheese
\$3		\$4	\$5

SIDES

BAKED POTATO **CHEF'S MASHED POTATOES**
LOADED BAKED POTATO (\$5) **STEAMED BROCCOLI**
FRENCH FRIES **GLAZED CARROTS**

BRUSSELS SPROUTS (\$4)
Honey Sriracha

SERVED WITH PEAR TREE
SALAD SERVICE OR CAESAR SALAD
& CHOICE OF SIDE

SEAFOOD & MORE

BATTER DIPPED LOBSTER BITES Served on Shoestring French Fries	6 pc. \$46.99	12 pc. \$69.99
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BATTER DIPPED IMPORTED LOBSTER TAIL Served on Shoestring French Fries	5-6oz. \$46.99	W 10-12oz. \$69.99
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BATTER DIPPED SHRIMP PRAWNS (4) Served on Shoestring French Fries	\$34.99
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MARINATED SALMON Chargilled over Orzo Pasta	\$31.99
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VOODOO SALMON Chargilled over Voodoo Slaw with Cajun Butter	\$32.99
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CHICKEN PICCATA (1) Served on Orzo Pasta	\$25.99
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HAND CRAFTED
PASTA

CHEESE TORTELLACCI In Marinara Arrabbiata or in Alfredo Sauce	\$24.99
CHICKEN ALFREDO	\$26.99
SHRIMP ALFREDO	\$29.99

Prices subject to change

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

Health Department Warning: Consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

JULY 2026

SERVED WITH PEAR TREE
SALAD SERVICE OR CAESAR SALAD
& CHOICE OF SIDE



SMASHED STEAK BURGERS

\$2 Add ons: Bacon, Gluten Free Bun

CHEESEBURGER, 1/2 lb. \$15.99

Smashed style with your choice of Cheese:
American, Pepper Jack, Swiss or Bleu Tower Burger \$30.99

THE RINGER \$18.99

W Served with American Cheese, 2 Onion Ring
and Smoke Sauce Tower Burger \$30.99

AJ'S FAMOUS SANDWICHES

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

BATTER DIPPED PORK TENDERLOIN \$17.99

BATTER DIPPED CAJUN CHICKEN \$18.99

W with Pepper Jack Cheese, Voodoo Slaw & Red Pepper Aioli

BATTER DIPPED CHICKEN \$17.99

PLATTERS

AJ'S CHICKEN PLATTER \$17.99

Batter Dipped Tenders served on Shoestring French Fries
with Honey Mustard

AJ'S FISH PLATTER \$17.99

Blue Moon Batter Dipped Fish served on Shoestring French Fries
with Tartar Sauce

AJ'S FIN & FEATHER PLATTER \$18.99

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

SIDES

BAKED POTATO CHEF'S MASHED POTATOES
LOADED BAKED POTATO (\$5) STEAMED BROCCOLI
FRENCH FRIES 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, Iowa 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 french fries or applesauce

GRILLED CHEESE \$11

1 PC. FISH \$13

1 PC. CHICKEN TENDER \$13

1/4# CHEESEBURGER \$13

PASTA \$13
In Marinara Arrabbiata or in Alfredo Sauce

ROAST PRIME RIB OF BEEF \$19
5 oz.

Please visit our Sister Restaurant The Twisted Tree in St. Louis, MO
www.twistedtreesteakhouse.com



AJ's
PEAR TREE
KITCHEN & BAR



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!"