

## STARTERS

PEAR TREE ONION RINGS	\$5 / \$10
CRAB RANGOON Signature Sauces	\$6 / \$12
BATTER-DIPPED PORTABELLA Red Pepper Aioli	\$12
BATTER-DIPPED LOBSTER BITES Served on shoestring potatoes	(6) \$23
SHRIMP COCKTAIL With Cocktail Sauce	(4) \$17 / (6) \$25
YELLOW FIN TUNA With 1-2-3 Sauce	\$11
SAUTEED MUSHROOMS	\$10
TOASTED CHEESE RAVIOLI With Marinara	\$6 / \$12
MOZZARELLA STICKS With Marinara	\$6 / \$12
CHICKEN BITES Tossed in Brett's Sweet & Spicy, AJ's Buffalo, AJ's En Fuego, Kick It, or Honey Ginger BBQ	12 / \$12

### ALL SELECTIONS SERVED WITH SALAD OR CAESAR WITH OUR FAMOUS DRESSINGS & CROUTONS

House Vinaigrette, Madam French & Nippy Blue Cheese upon request

#### & CHOICE OF SIDE

French Fries, Baked Potato, Voodoo Slaw, Lebanese Rice (seasonal preparation) or Veggie of the Day

## A LA CARTE SALADS

House Vinaigrette, Madam French & Nippy Blue Cheese upon request

### MAIN COURSE SELECTION FRESH GREENS OR CAESAR SALAD

Cheddar Cheese      Grana Padano Cheese

Topped with

GRILLED CHICKEN	\$14
BATTER DIPPED CHICKEN	\$14
YELLOW FIN TUNA	\$15
MARINATED SALMON	\$23

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French Fries, Baked Potato, Voodoo Slaw, Lebanese Rice (seasonal preparation) or Veggie of the Day

## AJ'S FAMOUS SANDWICHES CHICKEN & MORE

AJ'S CHICKEN PLATTER Batter Dipped Tenders served with Honey Mustard on Shoestring potatoes	\$12.99
AJ'S BATTER DIPPED CHICKEN SANDWICH	\$13.99
AJ'S CHARGRILLED CHICKEN SANDWICH With swiss cheese	\$13.99
EASTFORK Turkey, swiss, slaw and smoke sauce on rye	\$12.99
AJ'S FISH PLATTER Blue Moon Batter Dipped Fish served on Shoestring potatoes	\$13.99

### Our Famous Entrées

BATTER DIPPED TENDERLOIN	\$14.99
BATTERDIPPED CAJUN CHICKEN Pepperjack, red pepper aioli and voodoo slaw	\$14.99

## STEAK BURGERS

Choices of Cheese: Swiss, American or Pepper Jack.

Add ons: Bacon for \$1.50

Gluten Free bun available, \$2

CHEESEBURGER Choices of Cheese: Swiss, American or Pepper Jack.	\$13.99
PATTY MELT, 1/2 lb. Swiss Cheese & Grilled Onions on Rye	\$15.99
THE RINGER, 1/2 lb. W Served with 2 Onion Rings & smoke sauce	\$15.99
MUSHROOM & SWISS, 1/2 lb.	\$15.99
BLACK & BLEU, 1/2 lb. Smoked bleu cheese	\$15.99

### ALL SELECTIONS SERVED WITH SALAD OR CAESAR WITH OUR FAMOUS DRESSINGS & CROUTONS

House Vinaigrette, Madam French & Nippy Blue Cheese upon request

#### & CHOICE OF SIDE

French Fries, Baked Potato, Voodoo Slaw, Lebanese Rice (seasonal preparation) or Veggie of the Day



## AGED BEEF & STEAKS

Creekstone Farms USDA Prime Beef (Aged in House)

Add Batter Dipped Lobster Tail to any Entrée, Petite \$21.99 or Wade's \$41.99

Steak Add-Ons (\$3 each): Grilled Mushrooms or Smoked Bleu Cheese

### Our Famous Entrée

#### STEAK & IMPORTED BATTER DIPPED LOBSTER TAIL

6 oz. Filet - \$59.98  
8 oz. Prime Rib - \$59.98

#### STEAK & BATTER DIPPED SHRIMP PRAWNS

6 oz. Filet - \$47.99  
8 oz. Prime Rib - \$47.99

FILET MIGNON	6 oz. \$37.99	8 oz. \$42.99	W 12 oz. \$52.99
Butterflied medium-well and well done			
RIBEYE	14 oz. \$42.99		
KANSAS CITY STRIP	14 oz. \$41.99		
ROAST PRIME RIB OF BEEF	8 oz. \$37.99	12 oz. \$41.99	W 16 oz. \$48.99
			W 20 oz. \$54.99

## SEAFOOD

BATTER DIPPED IMPORTED LOBSTER TAIL	Petite \$35.99	W Wade's \$56.99
BATTER DIPPED IMPORTED PETITE LOBSTER TAIL & SHRIMP PRAWNS (2)	\$46.99	
BATTER DIPPED SHRIMP PRAWNS (4)	\$26.99	
MARINATED SALMON or Honey Ginger BBQ	\$27.99	
VOODOO SALMON Chargrilled over Voodoo Slaw with cajun butter	\$29.99	



## WINE

## HOUSE POURS

	Glass	Quartino	Bottle
WHITE BURGUNDY	\$8	\$13	\$28
CHARDONNAY	\$8	\$13	\$28
PINO GRIGIO	\$8	\$13	\$28
ROSE´	\$8	\$13	\$29
MOSCATO	\$8	\$13	\$28
PIESPORTER	\$8	\$13	\$28
CABERNET SAUVIGNON	\$8	\$13	\$28
MALBEC	\$8	\$13	\$28
PINOT NOIR	\$8	\$13	\$28
DUCK CREEK RED Macon, Missouri	\$8	\$13	\$28
Craggy Range Sauvignon Blau	\$10	\$15	\$30

## RESERVED VESSELS

	REDS
RED SCHOONER California	\$70
SILVER OAK Alexander Valley	\$89
CAKEBREAD CABERNET Napa Valley, CA	\$99
SILVER OAK NAPA Napa Valley, CA	\$145

You can also inquire about our Captains List

## BOURBON & WHISKEY

Blantons	Bookers	Jack Daniels
Makers 46	Whistle Pig	Jim Beam
Makers Mark	Hudson Manhattan Rye	Wild Turkey
Basil Hayden	Crown Royal	American Honey
Woodford Reserve	Crown Apple	Knob Creek
The Balvenie - 12 year, 14 year, 17 year		Jameson Irish Whiskey

## BOURBON COCKTAILS

BARREL AGED MANHATTAN Bourbon, Vermouth & Bitters aged in house	\$10
MAKERS 46 OLD FASHIONED	\$10
IRISH COFFEE Espresso, Jameson, Baileys, topped with whipped cream	\$10

## COCKTAILS

JUNGLE JUICE - \$8 Black Cherry Rum, Raspberry Rum, Strawberry Rum, Cranberry juice, Sour, Sprite	BLOODY MARY - \$8 With house infused Jalapeño Peach Vodka
CAPTAIN'S COCKTAIL - \$8 Captain Morgan, Amaretto, Coke	BLUE HAWAIIAN - \$8 Malibu, Blue Curacao, Pineapple Juice
ROUTE 63 LEMONADE - \$8 Fresh Lemons, Absolut Citron, Absolut Vodka, Splenda	PACIFIC SUNSET - \$8 Malibu, Peach Tree Schnapps, Grenadine, Sprite
FLAVORED LONG ISLAND - \$8 Strawberry, Peach, Raspberry	MOSCOW MULE - \$8 Reyka Vodka, Fresh lime cordial, ginger beer served in a copper mug.

## MARTINIS

APPLETINI - \$8 Apple Schnapps, Vodka, Sour	RASPBERRY AMARETTO - \$8 Chambord, Amaretto, Sour
CLASSIC COSMO - \$8 Absolut Mandarin, Grand Marier, Cranberry (also available in Raspberry)	CHERRY CITRON - \$8 Absolut Citron, Sprite, Cherry
LOVE POTION - \$8 Kinky, Sprite, Sour	CHOCOLATE MARTINI - \$8 Kahlua, Bailey's, Dark Creme de Cocoa
LEMON DROP - \$8 Absolut Citron, Triple Sec, Lemon (also available in Raspberry)	SWEET TART - \$8 Peach Schnapps, Kinky, Sour

## SANGRIA

CITRUS - \$9 Triple Sec, Lemon & Orange Slices, Moscato	OCEAN WATER - \$9 Blue Curacao, Peach Schnapps, Malibu, Moscato, Lime Slices & Cherries
BLACK RASPBERRY - \$9 Chambord, Orange Slices & Duck Creek Red	RED - \$9 Dry Red Wine, slice of every fruit, Soda
STRAWBERRY BREEZE - \$9 Strawberries, Lemoncello, Moscato	WHITE - \$9 Dry White Wine, slice of every fruit, Soda

## MARGARITAS

CLASSIC - \$7 Tequila, Triple Sec, Lime	STRAWBERRY - \$7 Tequila, Strawberries
ITALIAN - \$7 Classic Margarita plus Amaretto	TOP SHELF - \$10 Patron, Grand Marnier

## FROZEN DRINKS

MIAMI VICE - \$9 1/2 Strawberry Daiquiri, 1/2 Pina Colada, Rum	MARGARITAS- \$9 Strawberries or Peach with Tequila
DAIQUIRI - \$9 Strawberries or Peach with Rum	PIÑA COLADA - \$9 Piña Colada with Rum

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

## LUNCH

Serving 11:00-2:00



## AJ's PEAR TREE KITCHEN & BAR

Visit us for our hours & more information



1407 N. Missouri Street, Macon, MO 63552

(660) 385-1500 (wifi)

thepartreerestaurant.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!"