

STARTERS

PEAR TREE ONION RINGS	\$6 / \$12
CRAB RANGOON Signature Sauces	\$7 / \$15
BATTER-DIPPED PORTOBELLA Red Pepper Aioli	\$15
BATTER-DIPPED LOBSTER BITES Served on Shoestring French Fries	(6) \$26 (12) \$52
TWISTED SHRIMP Brett's Sweet Heat and Ranch	(4) \$22
SHRIMP COCKTAIL With Cocktail Sauce	(4) \$17 / (6) \$26
YELLOW FIN TUNA	\$12
TOASTED CHEESE RAVIOLI With Marinara Arrabbiata	\$6 / \$12

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. \$41.99	12 pc. \$64.99
BATTER DIPPED IMPORTED LOBSTER TAIL Served on Shoestring French Fries	5-6oz. \$41.99	W 10-12oz. \$64.99
BATTER DIPPED SHRIMP PRAWNS (4) Served on Shoestring French Fries	\$29.99	
MARINATED SALMON Chargrilled over Orzo Pasta	\$28.99	
VOODOO SALMON Chargrilled over Voodoo Slaw with Cajun Butter	\$29.99	
CHICKEN PICCATA (1) Served on Orzo Pasta	\$23.99	

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

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

HAND CRAFTED PASTA

CHEESE TORTELLACCI In Marinara Arrabbiata or in Alfredo Sauce	\$23.99
PAPPARDELLE BOLOGNESE In Marinara Arrabbiata Ragu Sauce	\$23.99
CHICKEN ALFREDO	\$25.99
SHRIMP ALFREDO	\$27.99



AGED BEEF & STEAKS

USDA Prime Beef (Aged in House)

Our Famous Entrée

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

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

STEAK & BATTER DIPPED SHRIMP PRAWNS (2)

6 oz. Filet - \$57.99
8 oz. Prime Rib - \$57.99

FILET MIGNON 6 oz. \$43.99 8 oz. \$53.99 W 12 oz. \$63.99
Creekstone Farms

BEEF MEDALLIONS & GRILLED PRAWNS \$44.99
Chef's Preparation (Available at 4 pm)

RIBEYE 14 oz. \$54.99
Creekstone Farms

KANSAS CITY STRIP 16 oz. \$53.99
Creekstone Farms

ROAST PRIME RIB OF BEEF
Creekstone Farms 8 oz. \$43.99 12 oz. \$53.99 16 oz. \$58.99 W 20 oz. \$63.99

ADD ONS & STEAK COMPLIMENTS

Batter-Dipped Lobster Bites	Batter-Dipped Shrimp Prawns
\$26 (6) \$52 (12)	\$14 (2)
Bone Marrow Butter	Steak Mushrooms
\$3	\$4
	Bleu Cheese
	\$5

SIDES

BAKED POTATO	VOODOO SLAW
LOADED BAKED POTATO (\$4)	ORZO PASTA
FRENCH FRIES	VEGGIE OF THE DAY

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

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.	\$14.99
Smashed style with your choice of Cheese: American, Pepper Jack, Swiss or Bleu	Tower Burger \$24.99
THE RINGER	\$15.99
W Served with American Cheese, 2 Onion Rings and Smoke Sauce	Tower Burger \$25.99

AJ'S FAMOUS SANDWICHES

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

BATTER DIPPED PORK TENDERLOIN	\$15.99
BATTER DIPPED CAJUN CHICKEN W with Pepper Jack Cheese, Voodoo Slaw & Red Pepper Aioli	\$16.99
BATTER DIPPED CHICKEN	\$15.99

PLATTERS

AJ'S CHICKEN PLATTER Batter Dipped Tenders served on Shoestring French Fries with Honey Mustard	\$15.99
AJ'S FISH PLATTER Blue Moon Batter Dipped Fish served on Shoestring French Fries with Tartar Sauce	\$15.99
AJ'S FIN & FEATHER PLATTER Blue Moon Batter Dipped Fish & Batter Dipped Tenders served on Shoestring French Fries with Tartar Sauce and Honey Mustard	\$16.99

SALADS

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

MAIN COURSE SELECTION
FRESH GREENS OR CAESAR SALAD
Cheddar Cheese Grana Padano Cheese

Topped with your choice of

GRILLED CHICKEN	\$16
BATTER DIPPED CHICKEN	\$16
YELLOW FIN TUNA	\$20
MARINATED SALMON	\$24

Prices subject to change

Feb 2024

HAPPY ENDINGS

All Made in House

DOUBLE DIPPED ICE CREAM \$7
Vanilla or Pistachio
Add topping for \$1, Chocolate, Strawberry or Caramel
Add your favorite liquor for \$6

RASPBERRY ROYALE ICE CREAM \$8
With Raspberry Brandy Sauce

Our Famous Signature Dessert
WEDDING CAKE \$11
A sharable portion of 3 layer wedding cake with housemade ice cream

CHEESECAKE \$9
Raspberry, Strawberry, Cherry or Turtle Topping

DOUBLE CHOCOLATE GOOEY \$9

ICE CREAM TURTLE PIE \$9
Ice Cream Pie with Pecans and Turtle Sauce

DESSERT MINI \$4
Double Chocolate Gooey, Raspberry Royale or Single serve vanilla or pistachio ice cream

ADULT SHAKES

\$11

FRANGELICA FREEZE
Frangelica, White Creme De Cacao

SILVER CLOUD
Kahlua, Creme De Cacao, Amaretto Whipped Cream - top with Bailey's

BRANDY ALEXANDER
Brandy, White Creme De Cacao

GRASSHOPPER
Green Creme De Menthe, White Creme De Cacao

GOLDEN CADILLAC
Galliano, White Creme De Cacao

MUDSLIDE
Kahlua, Bailey's, Vodka

COPPER PENNY
Amaretto, Kahlua

PINK CADILLAC
Cr. Almond, Galliano, White Creme De Cacao

PINK SQUIRREL
Creme De Almond, White Creme De Cacao

STRAWBERRY FREEZE
Strawberries, Amaretto

TUMBLEWEED
Tequila, Kahlua

VELVET HAMMER
Triple Sec, White Creme De Cacao

THE NUTTY PROFESSOR
Screwball, Peanut Butter Whiskey, Ice Cream

DESSERT COCKTAILS

IRISH COFFEE
Jamison, Baileys, Americano

RYE CAPPACHINO
Rye Whiskey, Espresso, Demerara, Cream, Chocolate Bitters

EARLY DINING

Wednesday - Friday, 2-6

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

entrees

PETITE PRIME RIB \$26
Creekstone Farms

PAN SAUTÉ SOLE \$21

HAND CRAFTED PASTA

PAPPARDELLE BOLOGNESE \$21
Arrabbiata Ragu Sauce

CHICKEN ALFREDO \$21

CHEESE TORTELLACCI \$21
Marinara Arrabbiata or Alfredo Sauce

SHRIMP ALFREDO \$22

SIDES

BAKED POTATO
LOADED BAKED POTATO (\$4)
FRENCH FRIES

VOODOO SLAW
ORZO PASTA
VEGGIE OF THE DAY

dessert minis

CHOICE OF:
Vanilla Ice Cream
Pistachio Ice Cream
Double Chocolate Gooey
Raspberry Royal

In House Dining Only

No Sharing Please

(Not valid with any other promotions or available on Valentine's Day or New Year's Eve)

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!"