

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!"

FALL EVENING MENU

4:00 PM - CLOSE



PEAR TREE KITCHEN & BAR

1407 N. Missouri Street
Macon, MO 63552
(660) 385-1500 (wifi)
thepeartreerestaurant.com

Tuesday - Thursday, 10:30-9:00
Friday & Saturday, 10:30-9:30
Happy Hour, 4:00 - 6:00 pm (Tuesday-Friday)
Closed Sundays & Mondays
Closed first 2 weeks of January

ALL SELECTIONS SERVED WITH PEAR TREE SALAD OR CAESAR

House Vinaigrette, Madam French, Nippy Blue Cheese, Ranch

& CHOICE OF SIDE

French Fries, Baked Potato, Voodoo Slaw & Veggie of the Day

STARTERS

PEAR TREE ONION RINGS	\$5 / \$9
CRAB RANGOON Signature Sauces	\$6 / \$11
BATTER-DIPPED PORTABELLA	\$9
SAUTÉED MUSHROOMS	\$7
BATTER-DIPPED LOBSTER BITES (6) Served on shoestring potatoes	\$19
SHRIMP COCKTAIL With Cocktail Sauce	(4) \$16 / (6) \$24
POPCORN SHRIMP	\$11
YELLOW FIN TUNA With 1-2-3 Sauce	\$10
TOASTED CHEESE RAVIOLI With Marinara	\$5 / \$10
MOZZARELLA STICKS With Marinara	\$6 / \$11
BATTER-DIPPED CHICKEN BITES Tossed in Brett's Sweet & Spicy, AJ's Buffalo, En Fuego, Kick It and Honey Ginger BBQ	1/2 lb. - \$9 / 1 lb. - \$13

AJ'S SIGNATURE HAND HELDS

Choices of Cheese: Swiss, American, Mozzarella, Pepper Jack or Colby Jack.
Add ons: Bacon for \$1 or an Egg for \$1

CHEESEBURGER Served with over easy egg and bacon	Pear Tree Royale	\$13.99
--	-------------------------	----------------

THE RINGER, 1/2 lb. W Served with 2 Onion Rings & Triple D	\$12.99	PATTY MELT, 1/2 lb. Swiss Cheese & Grilled Onions on Rye	\$12.99
CHEESEBURGER, 1/2 lb.	\$11.99	MUSHROOM & SWISS, 1/2 lb.	\$11.99
BLACK & BLEU, 1/2 lb. Applewood smoked bleu cheese	\$13.99	WHISKEY RIVER BBQ, 1/2 lb.	\$10.99
THE TOWER, 1 lb. W Double Cheeseburger	\$19.99	CLASSIC BURGER, 1/2 lb.	\$10.99

BATTER DIPPED TENDERLOIN	Our Famous Hand Held	\$12.99
---------------------------------	-----------------------------	----------------

GRILLED CHICKEN SANDWICH Grilled Chicken with swiss, dipped in House or our Signature wing sauces	\$10.99	BATTER DIPPED CHICKEN SANDWICH	\$10.99
EASTFORK Turkey, swiss, slaw and smoke sauce on rye	\$11.99	AJ'S CHICKEN PLATTER Batter Dipped Tenders served on Shoestring potatoes	\$10.99
		BLUE MOON AJ'S FISH PLATTER Blue Moon Batter Dipped Fish served on Shoestring potatoes	\$11.99

AGED BEEF TENDERLOIN PHILLY Housemade cheese sauce with grilled onions & peppers	Pear Tree Cheesesteak	\$14.99
--	------------------------------	----------------



AGED BEEF & STEAKS

Creekstone Farms USDA Prime Beef (Aged in House)

Add Batter Dipped Lobster Tail to any Entrée, Petite \$20 or Wade's \$40

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

Our Famous Entrée	Petite	Regular	Wade's
STEAK & IMPORTED BATTER DIPPED LOBSTER TAIL Petite Filet - \$49 8 oz. Prime Rib - \$50	FILET MIGNON \$29	\$37	\$45
	RIBEYE \$32	\$39	\$46
	KANSAS CITY STRIP	\$35	
STEAK & BATTER DIPPED SHRIMP PRAWNS Petite Filet - \$39 8 oz. Prime Rib - \$40	ROAST PRIME RIB OF BEEF 8 oz. \$30	12 oz. \$36	16 oz. \$42
			W 20 oz. \$48

FRESH GREENS

Choices of Dressings and Homemade Croutons

PEAR TREE OR CAESAR SALAD
(with Cheddar Cheese) (with Parmesan Cheese)

Add

GRILLED CHICKEN	\$11
BATTER DIPPED CHICKEN	\$11
OR MARINATED SALMON, 4 oz.	\$13

FRESH PASTA

PAPPARDELLE

BOLOGNESE Tomato and Meat Ragu parmesano	\$15
CHICKEN & PANCETTA Roasted Garlic Cream	\$17

Seafood Trio

CHEESE TORTELLINI shrimp, scallops & crab in Pinot roasted garlic cream	\$24
---	-------------

SEAFOOD & MORE

BATTER DIPPED IMPORTED LOBSTER TAIL Petite \$28	Wade's \$48	HALIBUT Sicilian char-grilled over butternut squash puree & roasted sweet potatoes topped with pistachio butter	\$35
BATTER DIPPED SHRIMP PRAWNS (4)	\$25	MARINATED SALMON or Honey Ginger BBQ	\$24
BATTER DIPPED IMPORTED LOBSTER TAIL & SHRIMP PRAWNS (2)	\$42	VOODOO SALMON Chargrilled over Voodoo Slaw with cajun butter	\$26
CHICKEN PICCATA (1) Lemon Butter	\$19	PAN SAUTÉED SOLE	\$20

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

HOUSE POURS

	Glass	Quartino	Bottle
CHARDONNAY	\$7	\$11	\$22
PINO GRIGIO	\$7	\$11	\$22
ROSE'	\$7	\$11	
MOSCATO	\$8	\$12	\$25
PIESPORTER	\$7	\$11	\$22
CABERNET SAUVIGNON	\$7	\$11	\$22
MALBEC	\$7	\$11	\$22
PINOT NOIR	\$7	\$11	\$28
DUCK CREEK RED Macon, Missouri	\$7	\$11	\$22

WINE

RESERVED VESSELS

WHITES		
SONOMA-CUTRER RUSSIAN RIVER Sonoma County		\$35
MER SOLEIL SILVER California	\$9	\$15 \$29
PINE RIDGE CHENIN BLANC California	\$9	\$15 \$29
CRAGGY RANGE SAUVIGNON BLANC New Zealand	\$9	\$15 \$29
REDS		
RED SCHOONER California		\$50
SILVER OAK Alexander Valley		\$89
CAKEBREAD CABERNET Napa Valley, CA		\$99

IRISH COFFEE

Espresso, Jameson, Baileys, topped with whipped cream \$8

You can also inquire about our Private Cellar

COCKTAILS

JUNGLE JUICE Black Cherry Rum, Raspberry Rum, Strawberry Rum, Cranberry juice, Sour, Sprite	\$6
CAPTAIN'S COCKTAIL Captain Morgan, Amaretto, Coke	\$5
BLUE HAWAIIAN Malibu, Pineapple, Blue Curacao	\$5
ROUTE 63 LEMONADE Fresh Lemons, Absolut Citron, Absolut Vodka, Splenda	\$6
PACIFIC SUNSET Malibu Rum, Peach Schnapps, Sprite	\$5
FLAVORED LONG ISLAND Strawberry, Peach, Raspberry	\$7
BLOODY MARY With house infused Jalapeño Peach Vodka	\$5
MOSCOW MULE Vodka, fresh lime juice, ginger beer served in a copper mug <i>Also available with cranberry</i>	\$6

FROZEN DRINKS

MIAMI VICE 1/2 Strawberry Daiquiri, 1/2 Pina Colada, Rum	\$6
DAIQUIRI Strawberries or Peach with Rum	\$6
MARGARITAS Strawberries or Peach with Tequila	\$6
PIÑA COLADA Piña Colada with Rum	\$6

ADULT SHAKES

\$8

FRANGELICA FREEZE Frangelica, Wht Cr. Cocoa	GRASSHOPPER Green Cr. Menthe, Wht. Cr. Cocoa
BRANDY ALEXANDER Brandy, Wht Cr. Cocoa	BROWN COW Vandermint, Dk. Cr. Cocoa
GOLDEN CADILLAC Galliano, Wht Cr. Cocoa	MUDSLIDE Kahlua, Bailey's, Vodka
COPPER PENNY Amaretto, Kahlua	BANCHI Cr. de Banana, Wht Cr. Cocoa
PINK SQUIRREL Cr. de Almond, Wht Cr. Cocoa	PINK CADILLAC Cr. Almond, Galliano, Wht Cr. Cocoa
TUMBLEWEED Tequila, Kahlua	STRAWBERRY FREEZE Strawberries, Amaretto
SILVER CLOUD Kahlua, Cr. Cocoa, Amaretto Whipped Cream - top with Bailey's	VELVET HAMMER Triple Sec, Wht. Cr. Cocoa

BOURBON

BARREL AGED MANHATTAN Bourbon, Vermouth & Bitters aged in house	\$9
MAKERS 46 OLD FASHIONED	\$8

MARTINIS

APPLETINI Apple Schnapps, Vodka, Sour	\$5
CLASSIC COSMO Absolut Mandarin, Grand Marier, Cranberry (also available in Raspberry)	\$5
LOVE POTION Kinky, 7-Up, Sour	\$5
LEMON DROP Absolut Citron, Triple Sec, Lemon (also available in Raspberry)	\$5
RASPBERRY AMARETTO Chambord, Amaretto, Sour	\$5
CHERRY CITRON Absolut Citron, 7-up, Cherry	\$5
CHOCOLATE MARTINI Kahlua, Bailey's, Dark Creme de Cocoa	\$6
SWEETTART Peach Schnapps, Kinky, Sour	\$5

MARGARITAS

CLASSIC Tequila, Triple Sec. Lime	\$5
ITALIAN Classic Margarita plus Amaretto	\$5
WATERMELON Watermelon Schnapps, Tequila	\$5
STRAWBERRY Tequila, Strawberries	\$5
TOP SHELF Patron, Grand Marnier	\$7

SANGRIA

CITRUS SANGRIA Triple Sec, Lemon & Orange Slices, Moscato	\$7
BLACK RASPBERRY SANGRIA Chambord, Orange Slices & Duck Creek Red	\$7
STRAWBERRY BREEZE SANGRIA Strawberries, Lemoncello, Moscato	\$7
OCEAN WATER SANGRIA Blue Curacao, Peach Schnapps, Malibu, Moscato, Lime Slices & Cherries	\$7
RED SANGRIA Dry Red Wine, a Slice of every fruit, Soda	\$7
WHITE SANGRIA Dry White Wine, a Slice of every fruit, Soda	\$7