

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 LUNCH MENU

10:30 AM - 4:00 PM



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

SERVED WITH CHOICE OF TWO SIDES

French Fries, Baked Potato, Mashed Potatoes, Veggie of the Day, Side Salad, Caesar Salad, Voodoo Slaw or Cottage Cheese

STARTERS

PEAR TREE ONION RINGS \$5 / \$9

CRAB RANGOON \$6 / \$11
Signature Sauces

BATTER-DIPPED PORTABELLA \$9

SAUTÉED MUSHROOMS \$7

BATTER-DIPPED LOBSTER BITES (6) \$19
Served on shoestring potatoes

SHRIMP COCKTAIL (4) \$16 / (6) \$24
With Cocktail Sauce

POPCORN SHRIMP \$11

YELLOW FIN TUNA \$10
With 1-2-3 Sauce

TOASTED CHEESE RAVIOLI \$5 / \$10
With Marinara

MOZZARELLA STICKS \$6 / \$11
With Marinara

BATTER-DIPPED CHICKEN BITES 1/2 lb. - \$9 / 1 lb. - \$13
Tossed in Brett's Sweet & Spicy, AJ's Buffalo, En Fuego, Kick It and Honey Ginger BBQ

FRESH GREENS

Choices of Dressings and Homemade Croutons

PEAR TREE OR CAESAR SALAD \$6
(with Cheddar Cheese) (with Parmesan Cheese)

Add

GRILLED CHICKEN \$11

BATTER DIPPED CHICKEN \$11

OR MARINATED SALMON, 4oz. \$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 *Pear Tree Royale* \$13.99
Served with over easy egg and bacon

THE RINGER, 1/2 lb. \$12.99
W Served with 2 Onion Rings & Triple D

CHEESEBURGER, 1/2 lb. \$11.99

BLACK & BLEU, 1/2 lb. \$13.99
Applewood smoked bleu cheese

THE TOWER, 1 lb. \$19.99
W Double Cheeseburger

PATTY MELT, 1/2 lb. \$12.99
Swiss Cheese & Grilled Onions on Rye

MUSHROOM & SWISS, 1/2 lb. \$11.99

WHISKEY RIVER BBQ, 1/2 lb. \$10.99

CLASSIC BURGER, 1/2 lb. \$10.99


Our Famous Hand Held
BATTER DIPPED TENDERLOIN \$12.99

GRILLED CHICKEN SANDWICH \$10.99
Grilled Chicken with swiss, dipped in House or our Signature wing sauces

EASTFORK \$11.99
Turkey, swiss, slaw and smoke sauce on rye

BATTER DIPPED CHICKEN SANDWICH \$10.99

CHICKEN TENDERS 2 pc. - \$10.99
Served with Honey Mustard or tossed in our Signature wing sauces

 BATTERED FISH 2 pc. - \$11.99
Served on shoestrings

HOUSEMADE MEATLOAF \$9.99
Mashed Potatoes and Gravy - *Limited Availability*



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
* Butterflied if over medium

Our Famous Entrée

STEAK & IMPORTED BATTER DIPPED LOBSTER TAIL
Petite Filet - \$49

STEAK & BATTER DIPPED SHRIMP PRAWNS
Petite Filet - \$39

	Petite	Regular	Wade's
*FILET MIGNON	\$29	\$37	\$45
RIBEYE	\$32	\$39	\$46
KANSAS CITY STRIP	\$35		

SEAFOOD & MORE

BATTER DIPPED IMPORTED LOBSTER TAIL Petite \$28 Wade's \$48

BATTER DIPPED SHRIMP PRAWNS (4) \$25

BATTER DIPPED IMPORTED LOBSTER TAIL & SHRIMP PRAWNS (2) \$42

MARINATED SALMON \$24
or Honey Ginger BBQ

VOODOO SALMON \$26
Chargrilled over Voodoo Slaw with cajun butter

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