

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!"

## WINTER LUNCH MENU

11:00 AM - 4:00 PM



## PEAR TREE KITCHEN & BAR

1407 N. Missouri Street

Macon, MO 63552

(660) 385-1500 (wifi)

[thepeartreerestaurant.com](http://thepeartreerestaurant.com)

Tuesday - Thursday, 11:00-9:00

Friday & Saturday, 11:00-9:30

Happy Hour, 4:00 - 6:00 pm (Tuesday-Friday)

Closed Sundays & Mondays

Closed first 2 weeks of January

**ALL SELECTIONS SERVED WITH SIDE SALAD OR CAESAR SALAD**

House Vinaigrette, Madam French, Ranch

**& CHOICE OF 1 SIDE**

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

## STARTERS

PEAR TREE ONION RINGS \$5 / \$10

CRAB RANGOON \$6 / \$11  
Signature Sauces

BATTER-DIPPED PORTABELLA \$10

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

POPCORN SHRIMP \$11

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

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

MOZZARELLA STICKS \$6 / \$12  
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

MARINATED SALMON (4 oz.) \$13

## AJ'S SIGNATURE HAND HELDS

Choices of Cheese: Swiss, American or Pepper 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. 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	HAMBURGER, 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	BATTER DIPPED CHICKEN SANDWICH \$10.99
EASTFORK \$11.99 Turkey, swiss, slaw and smoke sauce on rye	CHICKEN TENDERS 2 pc.-\$10.99 Served with Honey Mustard or tossed in our Signature wing sauces
	BLUE MOON BATTERED FISH 2 pc.-\$11.99



## 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

\* Butterflied if over medium

**Our Famous Entrée**  
**STEAK & IMPORTED BATTER DIPPED LOBSTER TAIL**  
Petite Filet - \$50  
**STEAK & BATTER DIPPED SHRIMP PRAWNS**  
Petite Filet - \$40

	Petite	Regular	Wade's
*FILET MIGNON	\$30	\$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		

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.

## HOUSE POURS

	Glass	Quartino	Bottle
WHITE BURGUNDY	\$8	\$12	\$28
CHARDONNAY	\$8	\$12	\$28
PINO GRIGIO	\$8	\$12	\$28
ROSE´	\$8	\$12	
MOSCATO	\$8	\$12	\$28
PIESPORTER	\$8	\$12	\$28
CABERNET SAUVIGNON	\$8	\$12	\$28
MALBEC	\$8	\$12	\$28
PINOT NOIR	\$8	\$12	\$28
DUCK CREEK RED Macon, Missouri	\$8	\$12	\$28

## WINE

## RESERVED VESSELS

	WHITES	Glass / Quartino / Bottle
MER SOLEIL SILVER California		\$9 \$15 \$29
PINE RIDGE CHENIN BLANC California		\$9 \$15 \$29
CRAGGY RANGE SAUVIGNON BLANC New Zealand		\$9 \$15 \$29
SONOMA-CUTRER RUSSIAN RIVER Sonoma County		\$40
	REDS	
RED SCHOONER California		\$60
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 Also available with cranberry	\$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

\$9

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 COCKTAILS

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

## MARTINIS

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

## 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	\$8
BLACK RASPBERRY SANGRIA Chambord, Orange Slices & Duck Creek Red	\$8
STRAWBERRY BREEZE SANGRIA Strawberries, Lemoncello, Moscato	\$8
OCEAN WATER SANGRIA Blue Curacao, Peach Schnapps, Malibu, Moscato, Lime Slices & Cherries	\$8
RED SANGRIA Dry Red Wine, a Slice of every fruit, Soda	\$8
WHITE SANGRIA Dry White Wine, a Slice of every fruit, Soda	\$8