

## FEATURED WINE BY THE GLASS

|   |    |
|---|----|
| <b>BARONE FINI</b><br><i>Pinot Grigio - Valdadige 2017</i>                                      | 8  |
| <b>ST. SUPÉRY</b><br><i>Oak Free Chardonnay - Napa Valley 2017</i>                              | 9  |
| <b>JOSEPH DROUHIN</b><br><i>Chardonnay - Macon Villages 2017</i>                                | 10 |
| <b>ROMBAUER</b><br><i>Chardonnay - Carneros 2017</i>  | 15 |
| <b>CADE ESTATE</b><br><i>Sauvignon Blanc - Napa Valley 2017</i>                                 | 12 |
| <b>LUCCIO</b><br><i>Moscato d'Asti 2017</i>   | 8  |
| <b>LEITZ "DRAGONSTONE"</b><br><i>Riesling - Rheingau 2016</i>                                   | 7  |
| <b>PINE RIDGE</b><br><i>Chenin Blanc / Viognier - California 2015</i>                           | 8  |
| <b>SACHE LICHINE</b><br><i>Rosé - Vin de France 2017</i>  | 8  |
| <b>HALL</b><br><i>Cabernet Sauvignon - Napa Valley 2015</i>                                     | 15 |
| <b>WINE OF SUBSTANCE</b><br><i>Cabernet Sauvignon - Columbia Valley 2016</i>                    | 8  |
| <b>THE COUNSELOR "RIVER PASS VINEYARD"</b><br><i>Cabernet Sauvignon - Alexander Valley 2016</i> | 12 |
| <b>RON RUBIN</b><br><i>Pinot Noir - Russian River Valley 2016</i>                               | 10 |
| <b>COLENE CLEMENS "DOPP CREEK VINEYARD"</b><br><i>Pinot Noir - Chehalem Mountain 2016</i>       | 14 |
| <b>TIKAL "PATRIOTA"</b><br><i>Malbec/Bonarda - Mendoza 2016</i>                                 | 9  |
| <b>GUNDLACH BUNDSCHU "MOUNTAIN CUVÉE"</b><br><i>Red Blend - Sonoma Coast 2016</i>               | 10 |
| <b>DUCKHORN "DECOY"</b><br><i>Merlot - Sonoma County 2016</i>                                   | 10 |
| <b>SEGHESIO "ANGELA'S TABLE"</b><br><i>Zinfandel - Sonoma County 2016</i>                       | 10 |

## SPECIALTY WINE BY THE GLASS

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|--|----|
| <b>MOET &amp; CHANDON IMPERIAL BRUT</b><br><i>Champagne - Epernay NV</i> | 15 |
| <b>SANTA MARGHERITA</b><br><i>Pinot Grigio - Valdadige 2017</i>          | 12 |
| <b>PLUMPJACK RESERVE</b><br><i>Chardonnay - Napa Valley 2017</i>         | 17 |
| <b>DIERBERG</b><br><i>Pinot Noir - Santa Maria Valley 2015</i>           | 17 |
| <b>ORIN SWIFT "ABSTRACT"</b><br><i>Rhone Blend - California 2017</i>     | 15 |
| <b>JORDAN</b><br><i>Cabernet Sauvignon - Alexander Valley 2014</i>       | 18 |

ASK ABOUT OUR ORIN SWIFT WINE COLLECTION  
COMPLETE WINE LIST AVAILABLE UPON REQUEST

## SIGNATURE COCKTAILS

|   |
|---|
| <b>WOODFORD RESERVE</b><br><i>Perfectly served over an ice sphere</i>   |
| <b>TWISTED OLD FASHIONED</b><br><i>Maker's Mark Private Select "Richard" "Sy" Syberg", House Bitters &amp; Demerara Syrup</i> |
| <b>BUFFALO PAL</b><br><i>Buffalo Trace Kentucky Bourbon, Aperol, Cointreau &amp; Flamed Orange</i>                            |
| <b>ST. LOUIS SOUR</b><br><i>Maker's Mark Bourbon, Cherry Pinot Noir Juice, Simple Syrup &amp; Lemon Juice</i>                 |
| <b>BLACKBERRY SMASH</b><br><i>Buffalo Trace Kentucky Bourbon, Blackberry Syrup, Mint &amp; Club Soda</i>                      |
| <b>BRUT ROYALE</b><br><i>Moet &amp; Chandon Imperial Brut, Cointreau, Lillet &amp; Lemon Juice</i>                            |
| <b>STRAWBERRY SUNSET</b><br><i>Effen Vodka, Balsamic, Strawberry Liqueur &amp; Basil</i>                                      |
| <b>SPICED MULE</b><br><i>Wheatley Vodka, Cardamom Syrup, Lemon Juice &amp; Ginger Beer</i>                                    |
| <b>CRUSH</b><br><i>Cruzan Rum, Arugula, Pineapple Juice, Lime Juice &amp; Simple Syrup</i>                                    |
| <b>152 MARGARITA</b><br><i>Carrot infused Una Vida Tequila, Lime Juice &amp; Cointreau</i>                                    |
| <b>STELLA 75</b><br><i>Broker's Gin, Stella Artois, Lemon Juice &amp; Simple Syrup</i>  |
| <b>CORPSE REVIVER</b><br><i>Bombay Dry Gin, Lillet, Cointreau, Lemon Juice &amp; Absinthe</i>                                 |
| <b>SANGRIA</b><br><i>Made daily with seasonal fresh fruit &amp; wine. Ask your server about the Sangrias of the day</i>       |

## DESSERT COCKTAILS

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|--|
| <b>ESPRESSO MARTINI</b><br><i>360 Vanilla Vodka &amp; fresh Espresso</i>   |
| <b>FLY BY NIGHT</b><br><i>Espresso, Brandy, Buffalo Trace, Demerara Syrup &amp; Fragoli</i>  |
| <b>TWISTED SHAKES</b><br><i>Made with our Homemade Vanilla Ice Cream</i><br><i>Brandy Alexander   Salted Caramel   Grasshopper</i> |

The Pear Tree restaurant opened in 1986 in Bevier, Missouri by the Abbadessa family with the cuisine, style and service of a top-notch eatery. The Syberg's Family of Restaurants has been a staple in the St. Louis area for over 37 years. With over 100 years of expertise, the Syberg's Family of Restaurants and Pear Tree combined efforts to bring the Twisted Tree to Sunset Hills, offering a delectable menu with premium aged beef and seafood.



# TWISTED TREE

10701 WATSON ROAD | SAINT LOUIS, MO 63127

314.394.3366

## DINNER HOURS

TUESDAY - SATURDAY 4:30p-10:00p



Download the OpenTable app to make your next reservation

[WWW.TWISTEDTREESTEAKHOUSE.COM](http://WWW.TWISTEDTREESTEAKHOUSE.COM)

## STARTERS

|                                       |                         |
|---------------------------------------|-------------------------|
| <b>PEAR TREE ONION RINGS</b>          | <b>6 / 10</b>           |
| <b>PEAR TREE CRAB RANGOON</b>         | <b>(4) 6 / (8) 11</b>   |
| <b>OYSTERS ON THE HALF SHELL</b>      | <b>(6) 15 / (12) 28</b> |
| <b>SHRIMP COCKTAIL</b>                | <b>(4) 16</b>           |
| <b>TOASTED BRISKET RAVIOLI</b>        | <b>(4) 12</b>           |
| <b>TWISTED SHRIMP</b>                 | <b>(4) 18</b>           |
| <b>BATTER DIPPED LOBSTER BITES</b>    | <b>20</b>               |
| <b>TENDERLOIN SKEWERS</b>             | <b>(4) 16</b>           |
| <b>SMOKED SCALLOP CEVICHE TOSTADA</b> | <b>16</b>               |
| <b>PISTACHIO PESTO HUMMUS</b>         | <b>11</b>               |
| <b>HOUSE-FLARED THICK-CUT BACON</b>   | <b>15</b>               |
| <i>with Pappy Maple Syrup</i>         |                         |

### SERVED WITH MAIN COURSE

*Fresh Bowl of Garden Greens with Hot Garlic Croutons and Feta Cheese, our Pear Tree Vinaigrette and Madam French Dressing served family-style OR Caesar Salad; one side and fresh bread.*

## SEAFOOD & CHICKEN

|   |                |
|---|----------------|
| <b>BATTER DIPPED LOBSTER TAIL</b>   | <b>32 / 55</b> |
| <i>Petite / Grand (Available Grilled)</i>                                   |                |
| <b>BATTER DIPPED LOBSTER TAIL &amp; PRAWNS</b>                              | <b>40</b>      |
| <i>Petite tail and three prawns</i>   |                |
| <b>MARINATED SALMON</b>   | <b>26</b>      |
| <i>Bourbon apricot glaze</i>  |                |
| <b>CHICKEN MARSALA</b>  | <b>19</b>      |
| <i>Lightly breaded, sautéed in a Marsala demi-glace with wild mushrooms</i> |                |

## SIGNATURE ENTREE

### STEAK & BATTER DIPPED LOBSTER TAIL

|  |           |
|--|-----------|
| <i>Filet Mignon &amp; Batter Dipped Lobster Tail</i>           | <b>55</b> |
| <i>Roasted Aged Prime Rib &amp; Batter Dipped Lobster Tail</i> | <b>54</b> |

## STEAKS & CHOP

USDA CERTIFIED PRIME AGED BEEF



|   |                     |
|---|---------------------|
| <b>ROASTED AGED PRIME RIB</b>                                     | <b>34 / 40 / 50</b> |
| <i>8 oz. / 12 oz. / Wade's Cut 20 oz.</i>                         |                     |
| <b>FILET MIGNON</b>   | <b>35 / 40 / 48</b> |
| <i>6 oz. / 8 oz. / Wade's Cut 12 oz.</i>                          |                     |
| <b>FILET MIGNON OSCAR STYLE</b>                                   | <b>50</b>           |
| <i>8 oz. topped with jumbo lump crab, asparagus and Béarnaise</i> |                     |
| <b>RIBEYE</b>   | <b>45 / 49</b>      |
| <i>16 oz. / Wade's Cut 20 oz.</i>                                 |                     |
| <b>KANSAS CITY STRIP</b>  | <b>40</b>           |
| <i>14 oz.</i>   |                     |
| <b>HOG CHOP</b>   | <b>29</b>           |
| <i>14 oz. in a maple syrup reduction</i>                          |                     |



Rare: Cold Red Center  
Medium Rare: Warm Red Center  
Medium: Hot Pink Center  
Medium Well: Hot, Slightly Pink  
Well: Cooked Through

## ADD TO ANY ENTREE

|   |                |
|---|----------------|
| <b>OSCAR STYLE</b>  | <b>10</b>      |
| <i>Jumbo lump crab, asparagus and Béarnaise</i>   |                |
| <b>SAUTEÉD FOIE GRAS</b>  | <b>12</b>      |
| <b>SAUCES</b>   | <b>3</b>       |
| <i>Béarnaise, Sherry Peppercorn Cream Sauce, Twisted Butter, Bleu Cheese or Sautéed Mushrooms</i> |                |
| <b>BATTER DIPPED LOBSTER TAIL</b>   | <b>20 / 40</b> |
| <i>Petite / Grand (Available Grilled)</i>   |                |
| <b>BATTER DIPPED PRAWNS</b>   | <b>(2) 8</b>   |
| <b>TWISTED SHRIMP</b>   | <b>(2) 9</b>   |

## CHEF'S PLATES

CHEF'S PLATES SERVED WITH FAMILY-STYLE HOUSE OR CAESAR SALAD

|  |           |
|--|-----------|
| <b>ALASKAN HALIBUT</b>   | <b>36</b> |
| <i>Blood orange pesto risotto &amp; avacado butter</i>   |           |
| <b>LOBSTER RAVIOLI</b>   | <b>28</b> |
| <i>Homemade lobster ravioli topped with asparagus, Tony White's cherry tomatoes and a roasted garlic cream</i> |           |
| <b>SCALLOPS</b>  | <b>38</b> |
| <i>Yukon Gold potato pancake &amp; a sweet chili buerre blanc</i>  |           |
| <b>MAPLE BOURBON CHICKEN</b>   | <b>25</b> |
| <i>Sweet potato confit, grilled Fuji apple and a Maker's Mark demi</i>   |           |
| <b>CHICKEN INVOLTINI</b>   | <b>23</b> |
| <i>Stuffed with braised pork belly over Parmesan risotto, Maker's Mark apricot glaze and goat's cheese</i>     |           |
| <b>VEGETABLE PASTA</b>   | <b>19</b> |
| <i>Chef's assorted local, seasonal vegetables in an herb olive oil</i>   |           |
| <b>*GLUTEN-FREE NOODLES</b>  | <b>4</b>  |

## SIDE DISHES

|   |
|---|
| <b>JUMBO BAKED POTATO</b>                     |
| <b>MASHED POTATOES</b>                        |
| <i>Add poached lobster for 6 extra</i>        |
| <b>WOOD-FIRED CHIPOTLE ROASTED CORN</b>       |
| <b>WHITE CHEDDAR AU GRATIN POTATOES</b>       |
| <b>ASPARAGUS WITH BÉARNAISE &amp; ALMONDS</b> |
| <b>FIRE-ROASTED BRUSSELS SPROUTS</b>          |
| <b>FRESH STEAMED BROCCOLI</b>                 |

## OUR PRIVATE ROOMS OFFER

**PERSONALIZED SERVICE FOR PARTIES OF 6 TO 45+**  
**IDEAL FOR INTIMATE MEALS OR SOCIAL GATHERINGS**