



Wines & Specialty Drinks

WHITE

- Jakob Demmer Piesporter Kabinett**
Germany Glass \$5.50 / Bottle \$22
- Chateau Ste. Michelle Riesling**
Washington USA Glass \$6 / Bottle \$22
- Martin Weyrich Moscato**
California USA Glass \$8 / Bottle \$26
- Ecco Domani Pinot Grigio**
Italy Glass \$6 / Bottle \$20
- Chateau Ste. Michelle Chardonnay**
Washington USA Glass \$6.50 / Bottle \$22
- Kendall Jackson Chardonnay**
California USA Glass \$7.50 / Bottle \$22

BLUSH

- Beringer White Zinfandel**
California USA Glass \$5.50 / Bottle \$20
- Beringer White Merlot**
California USA Glass \$7.50 / Bottle \$22

RED

- Kendall Jackson Pinot Noir**
California USA Glass \$8 / Bottle \$30
- Kendall Jackson Merlot**
California USA Glass \$8.50 / Bottle \$32
- Lindemans Reserve Merlot**
Australia Glass \$5.50 / Bottle \$20
- Kendall Jackson Zinfandel**
California USA Glass \$5 / Bottle \$28
- Blackstone Cabernet Sauvignon**
California USA Glass \$5 / Bottle \$20
- Smoking Loon Cabernet Sauvignon**
California USA Glass \$4 / Bottle \$18

SPARKLING

- Spinelli Asti Spumante**
Single Serve Bottle \$5.50

The Peach Tree Dirty Martini

Grey Goose Vodka, dirty martini mix, garnished with green olives

Peach Red Blush

Bacardi Peach Red, pineapple juice and a splash of Rose's Grenadine

Chocolate Martini

Absolut Vanilla Vodka, Godiva White and Dark Chocolate Liqueur

Bacardi Peach Red Mojito

Bacardi Peach Red, club soda, mint leaves, lime wedges and sugar

Gin Gimlet

Hendricks Gin and Rose's Lime Juice

Bomb Pop Martini

Parrot Bay Rum, pineapple juice, Rose's Grenadine, DeKuyper Triple Sec

Apple Martini

Absolut Vodka, DeKuyper Apple Pucker and a splash of DeKuyper Blue Curacao

Cosmopolitan

Absolut Vodka, DeKuyper Triple Sec and splashes of cranberry and lime juices

Pomegranate Martini

Absolut Vodka, DeKuyper Pomegranate Liqueur and splashes of pineapple juice and Sprite

Peach Tea Martini

Absolut Peach Vodka, sweet tea, garnished with a lemon wedge

Rock Lobster

Crown Royal, Amaretto and cranberry juice

Maker's Manhattan

Maker's Mark, sweet Vermouth, garnished with a cherry and orange slices

Seagram's 7&7

The name says it all!

Non-Alcoholic Drinks

- Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mirinda (Strawberry), Mt. Dew, Coffee, Hot Tea, Orange Juice, Milk \$2.25
Lemonade, Iced Tea, Peach Tea \$2.50
Strawberry Lemonade \$2.75
Bellini (Peach nectar and sparkling wine) \$5
Mimosa (Orange juice and sparkling wine) \$5

Dine with us at these convenient locations:

*New Location! Downtown Kansas City Power & Light District
The Original! Peach Tree Buffet, 6800 Eastwood Trafficway (East of downtown Kansas City)*

*Add soul to your next event! The Peach Tree Catering Company
Call 816-517-6134 to talk with a catering specialist.*

Gift Cards available

Starters

The Peach Tree Collard Green Dip

Our original blend of collard greens, spices, herbs, and creamy cheeses. Served warm with tortilla chips, sour cream and salsa. \$8

Catfish Fingers

Farm-raised catfish strips, cornmeal breaded and deep fried to a golden crisp. Served with rémoulade sauce. \$9

Jazzy Wings

Choose lightly breaded southern fried; or fried and tossed in sweet-spicy sauce. Served with Ranch dressing. \$8

Louisiana Fried Crawfish Tails

Lightly breaded and golden fried crawfish tails. Served with cocktail sauce. \$9

Onion Strings

Lightly breaded deep fried onion strings. Served with Ranch dressing. \$6

Golden Fried Green Tomatoes and Okra

Lightly breaded deep fried green tomatoes and okra. Served with Ranch dressing. \$9

Louisiana Crab Fingers

Lightly breaded and golden fried crab claws. Served with Cocktail sauce. \$9

Pair with Spinlli Asti Spumate Sparkling Wine

Teriyaki Chicken Skewers

Sweet marinated tender chicken strips on a stick. Served with sweet-sour dipping sauce. \$7

Soups & Salads

The Peach Tree House Salad

Garden-fresh salad greens topped with tomatoes, red onion, carrots, sharp cheddar cheese and fresh-baked garlic croutons. \$6

Caesar Salad

Garden-fresh Romaine lettuce tossed in a creamy Caesar dressing, topped with grated Parmesan cheese and fresh-baked garlic croutons. \$7

Salad Toppers:

Chargrilled or Blackened Chicken \$4

Fried Chicken Tenders \$4

Blackened Shrimp \$5

Soup-of-the-Day

Bowl of Chef's Choice \$5

Soup & Salad

Cup of soup and Garden or Caesar side salad. \$8

Dressing Choices:

House, Ranch, Saulsalito, Italian, Blue Cheese, Greek Vinaigrette, Raspberry Vinaigrette and Thousand Island

Sandwiches & More

Cajun Pasta

Chicken and Andouille sausage tossed in a Cajun Alfredo sauce served over penne pasta. \$14

Pair with Chateau Ste. Michelle Riesling or Kendall Jackson Chardonnay

The Peach Tree Catfish PoBoy

Cornmeal breaded and deep fried catfish strips on an open-face Sourdough French roll with all the fixins. \$9

Louisiana Crawfish PoBoy

Cornmeal breaded and deep fried crawfish tails on an open-face Sourdough French roll with all the fixins. \$9

Half Pound Burger

The juiciest burger ever! Choice ground beef on a toasted bun with all the fixins. \$9

Veggie Burger

Grilled tofu and soybean-blend patty on a toasted bun with all the fixins. \$9

Chicken Breast Sandwich

Choose lightly breaded and deep fried; char grilled or spicy blackened on a toasted bun with all the fixins. \$9

Chicken Tenders

Lightly breaded deep fried boneless chicked breast strips. Served with honey mustard and seasoned fries. \$9

Sandwiches and burgers served with seasoned fries

The Peach Tree takes pride in serving Soulfood healthy-style. We fry in 100% soybean oil - both trans-fat and cholesterol free. All vegetables are prepared without unhealthy additives.

For parties of six or more an 18% gratuity will be added. No split checks for parties of 10 or more.

Signature Soulfood

The Peach Tree Southern Fried Chicken

Soulfully seasoned, lightly breaded and deep fried to a golden crisp. \$13

Please allow 20 minutes

Pair with Kendall Jackson Chardonnay

Tender Baked Chicken

Soulfully seasoned and slow baked — always tender and juicy. \$13

Pair with Ecco Domani Pinot Grigio

Mississippi Fried Catfish

Fresh farm-raised catfish, cut in fillets, cornmeal breaded and deep fried to a golden crisp.

Served with Rémoulade sauce. Market Price

Pair with Kendall Jackson or Chateau Ste. Michelle Chardonnay

Lemon Baked Catfish

Fresh farm-raised catfish fillets baked with our Peach Tree Lemon Sauce. Market Price

Pair with Kendall Jackson or Chateau Ste. Michelle Chardonnay

Southern Fried Chicken and Mississippi Fried Catfish Platter

Two soul food favorites! Southern Fried Chicken and Mississippi Fried Catfish fillets. Served with remoulade sauce. \$17

Country Fried Steak

Served with Homestyle Country Gravy. \$12

“Ole-Time” Salmon Croquettes

Perfect blend of salmon, bell pepper, onion and seasoning, fried to a golden crisp outside-tender and juicy inside. Served with remoulade sauce. \$14

Pair with Berringer White Merlot or Zinfandel

Braised Oxtails

Simmered to tender perfection, smothered in its own rich gravy and caramelized onions. \$18

Smothered Pork Chops

Two center cut pork chops smothered and slow baked in rich brown gravy, seasoned with bell peppers and caramelized onions. \$15

Pair with Kendall Jackson Merlot

Char-Grilled Pork Chop

Two juicy center cut pork chops grilled to perfection and topped with grilled onions and peppers. \$15

Pair with Kendall Jackson Pinot Noir

“Sister Baby” Baby Back Ribs

Half-slab of fall-off-the-bone pork ribs brushed with sweet-zesty barbecue sauce. \$16

The Peach Tree Meatloaf

Baked blend of choice ground beef, bell pepper, onion and special seasoning glazed with rich tomato sauce. \$12

Fresh from the Shores

The Peach Tree Golden Fried Seafood Platter

Lightly breaded and deep fried shrimp, catfish strips, crawfish tails and mini-salmon croquette balls.

Served with rémoulade and cocktail sauces and seasoned fries. \$26

Salmon Fillet

Baked honey glazed. \$18

Deep Fried Shrimp

Ten deep fried shrimp — double battered bayou shrimp fried to perfection. \$16

Spicy Blackened Shrimp

Ten large and juicy bayou shrimp seasoned and sautéed in a classic cast iron skillet. \$15

Exclusive Beef Cuts

All steaks are hand carved at 12 oz.

Prefer a spicier steak? All steaks available spicy blackened. All beef cuts are aged USDA Choice and char grilled to order. To ensure tenderness do not exceed medium well.

Ragtime Rib Eye

\$24

Pair with a Cabernet Sauvignon

“Tropical Glazed” Rib Eye

Brushed with sweet-tangy pineapple glaze. \$25

“Going to Kansas City” Strip

\$20

Add Shrimp to you steak order \$5

The Peach Tree Side Dishes

Main dishes are served with a choice of two side dishes:

Baked Macaroni & Cheese

Steamed Cabbage

Sweet Potato Fries

Cornbread Dressing

Green Beans

Seasoned Fries

Mashed Potatoes

Simmered Fresh Collard Greens

Candied Yams

Garden Salad

Steamed Okra & Tomatoes

Additional side dish \$3

Signature Sweets

The Peach Tree Cobbler

Fresh picked peaches and spices baked under a crisscross shell \$5

Madea's Bread Pudding

Baked sweet breads, raisins and spices topped with a rich bourbon sauce. \$5

Sweet Potato Pie

A true southern tradition! Sweet potatoes and spices baked in a flaky shell. \$5

“Kansas City Style” Cheesecake

A smooth, creamy dream in a butter cookie crust. Topped with strawberries. \$5

Chocolate Dream Cake

A home-style silky chocolate cake topped with light fluffy chocolate frosting. \$5

Add a scoop of homemade vanilla ice cream. \$2