

# THE WISHING WELL

SINCE 1936

## EARLY DINING MENU

45 PER PERSON  
AVAILABLE 4:00 P.M. – 5:30 P.M.

### FIRST COURSE

#### SELECT ONE

Crispy Brussel Sprouts, apple, bacon, honey  
Baby Gem Wedge Salad, apples, cranberries, almonds, poppy seed dressing, *gf*  
Short Rib Ravioli, brown butter, shallots, thyme

### SECOND COURSE

#### SELECT ONE

Monkfish Medallions, mushrooms, wilted greens *gf*  
Filet Mignon Steak Frites, garlic butter, greens  
Butternut Squash Risotto, sage, feta *g*

### THIRD COURSE

#### SELECT ONE

Raspberry Sorbet *gf*  
Crème Brulee *gf*  
Caramel Ice Cream Sundae, candied pecans, whipped cream



## OUR STORY

For over 80 years The Wishing Well has welcomed guests with warm ambience and gracious hospitality. Live lobsters, premium cuts of beef and farm fresh vegetables have been hallmarks since 1936, when Utica businessman Jack Hedrick converted the 1823 Victorian farmhouse into a country restaurant.

The Lee Family purchased The Wishing Well in 1968 and soon began greeting new friends. A lively piano bar, fresh summer tomatoes, locally grown corn on the cob and a commitment to cordial service ushered in a new era of tradition in an elevated dining atmosphere. The Wishing Well today is a splendid display of Saratoga's colorful past preserved in the present. An award winning wine list, festive happy hour, and an enthusiastic adherence to the principles of quality and hospitality continue to guide the restaurant into the future.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

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## RAW BAR

### FRESH SHUCKED OYSTERS

Cold Water East Coast,  
cocktail or mignonette,  
4 ea, *gf*

Chilled South American Shrimp,  
cocktail sauce, 22, *gf*  
Maryland Colossal Crab,  
Russian dressing, 25, *gf*  
Rhode Island Clams,  
mignonette sauce, 3.50 ea, *gf*

### SEAFOOD FOR 2

4 Shrimp, 4 Clams  
4 Oysters, Maryland Crab,  
House Pickles,  
Sauce Trio, 59, *gf*

### SOUP & SALAD

Baked French Onion Soup,  
au gratin, 10

Iceberg Wedge Salad,  
bacon, crispy onions,  
tomato vinaigrette,  
blue cheese, 15

Little Gem With Classic  
Caesar Dressing, toasted  
breadcrumbs & Parmigiano  
Reggiano, 16/10

Soup of The Day, MP

### APPETIZERS

Crispy Shrimp & Crab Cake,  
spicy aioli, 19

Chicken Liver Pate,  
whole grain mustard, cornichons,  
pickled onion, crostini, 18

Crispy Tiny Frog Legs,  
garlic butter, veal broth, 17

Escargot, garlic butter, parsley, 19

Cast Iron Skillet Burrata, charred  
cherry tomatoes, pesto, mint,  
toasted baguette, 17

Steamed Littleneck Clams, garlic  
butter, white wine, parsley, lemon,  
crostini, 21

### ENTREES

Crab Stuffed Vermont Rainbow Trout,  
mornay sauce, 39

Pan Seared Diver Scallops, shaved sprouts,  
farro, spinach, lemon, brown butter, 54

Faroe Islands Salmon, sun dried tomatoes,  
capers, olives, garlic, crispy spinach, 39, *gf*

Slow Roasted Half Duck, raspberry sauce, 48

Veal Chop Parmesan, house made mozzarella,  
parmesan, basil, linguine, 54

Butternut Squash Cavatelli, fresh sage,  
lite cream, shaved aged Parmesan, 35

Crispy Chicken Cutlet, San Marzano tomato  
sauce, house made mozzarella, linguine with  
garlic and olive oil, 32

## STEAKS & CHOPS

8 oz. Center Cut Filet Mignon, Diane sauce, 55, *gf*

14 oz. USDA Prime Sirloin, au poivre sauce, 59

24 Hour Braised Beef Short Rib, aged parmesan  
risotto, pickled vegetables, 45, *gf*



14 oz. French Cut Pork Chop, sweet and sour slaw,  
walnuts, pickled red onion, 46, *gf*

24 oz. Bone In Delmonico Steak, cowboy butter, 69, *gf*

14 oz. Herb Crusted New Zealand Rack of Lamb,  
blackberry demi glace, 56    Half Rack of Lamb, 34

12 oz Australian Lobster Tail, MP

### SAUCES 5

Au Poivre  
Hollandaise, *gf*  
Dianne  
WW Steak Sauce  
Horseradish Cream  
Béarnaise

### SIDES TO SHARE

Sauteed Mushrooms, 10, *gf*  
Baked Macaroni & Gruyere Cheese, 14  
Baked Crab Macaroni &  
Gruyere Cheese, 24

Creamed Spinach, bechamel, parmesan, 12  
Charred Crispy Cabbage, bacon,  
sherry vinegar, 12, *gf*  
Colossal Onion Rings, Ranch dressing, 12