

THE WISHING WELL

SINCE 1936

EARLY DINING MENU

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

FIRST COURSE

SELECT ONE

Autumn Bisque, fennel, apple, chestnut, crème fraiche, *gf/v*
Orchard Salad, julienne apples, celery, grapes, walnuts, baby greens, cranberry dressing, *gf/v*
Shrimp & Clam Cioppino, aromatics, tomato broth, toast

SECOND COURSE

SELECT ONE

Potato Crusted Atlantic Cod, braised sweet and sour red cabbage, cornichon aioli, *gf*
Turkey Schnitzel, sage stuffing spätzle, cranberry compote
Center Cut Filet Mignon, Potato Vegetable Galette, Burgundy butter
White Lasagna, sautéed mushrooms, spinach, creamy Soubise, *v*

THIRD COURSE

SELECT ONE

Crème Brûlée
King's Dairy Seasonal Ice Cream
Warm Baked Stone Fruit Buckle, mulling spices, oat crumble
Autumn Sorbet, *gf*

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 Jumbo Lump Crab Salad,
fresh dill, 23 *gf*
Rhode Island Clams,
mignonette sauce, 4 ea, *gf*

SEAFOOD FOR 2

4 Shrimp, 4 Clams,
4 Oysters, Maryland Jumbo
Lump Crab Salad,
House Pickles,
Sauce Duo, 65 *gf*

SOUP & SALAD

Baked French Onion Soup,
au gratin, 10

Iceberg Wedge Salad,
bacon, crispy onions,
tomato vinaigrette,
blue cheese, 18

Little Gem With Classic
Caesar Dressing, toasted
breadcrumbs & Parmigiano
Reggiano, 18/12

Soup of The Day, MP

APPETIZERS

Classic Wishing Well Crab Cake,
corn & tomato pico, 24

Chicken Liver Pate,
whole grain mustard, cornichons,
pickled onion, crostini, 19

Escargot, garlic butter,
fennel pollen, bacon, white wine, 19

Soft Burrata, roasted peaches,
arugula, sweet smokey pecans,
Dijon vinaigrette, 19 *gf*

Lobster Frites,
crispy Canadian lobster tail,
herb fries, bearnaise aioli, 31

Sauté Frog Legs, garlic, parsley,
veal broth, 22

ENTREES

Shrimp Scampi Stuffed Trout, lemon,
white wine butter sauce, 39 *gf*

Pan Seared Diver Scallops, creamy jalapeno
corn grits, Duroc bacon lardons, 59 *gf*

Mediterranean Spiced Faroe Islands Salmon, sauteed
cucumber, Dijon pinot noir reduction, 48 *gf*

Slow Roasted Half Duck, raspberry sauce, 49

Veal Chop Parmesan, house made mozzarella,
parmesan, basil, linguine, 59

Pasta Limone, bucatini pasta, lemon zest,
parmesan, arugula, shallots, garlic butter, 36

Crispy Chicken Cutlet, San Marzano tomato
sauce, house made mozzarella, linguine with
garlic and olive oil, 36

Lobster Risotto, fresh basil, cherry tomatoes,
lemon, chives, 55 *gf*

STEAKS & CHOPS

8 oz. Center Cut Filet Mignon, Diane sauce, 58

14 oz. USDA Prime Sirloin, au poivre sauce, 64 *gf*

24 Hour Braised Beef Short Rib,
mashed potatoes, pickled vegetables, 49 *gf*



14 oz. French Cut Pork Chop,
apple peach chutney, rosemary, 48 *gf*

24 oz Bone In Delmonico Steak,
garlic thyme butter, shallots, 69, *gf*

14 oz. Herb Crusted New Zealand Rack of Lamb,
blackberry demi glace, 59 Half Rack of Lamb, 35 *gf*

10 oz. Broiled Australian Lobster Tail, lemon, warm butter, MP

SAUCES 5

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

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*