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

Creme Brûlee

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
Cocktail, Mustard sauce, 29, *gf*

Rhode Island Clams,
mignonette sauce, 4 ea, *gf*

SEAFOOD FOR 2

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

APPETIZERS

Baked French Onion Soup,
au gratin, 10

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

Maryland Jumbo Lump Crab
Cake, whole grain mustard
lemon sauce, 28

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

Crispy Thai Calamari, arugula,
chiles, mint, lime, peanuts, 19

Chopped Iceberg Wedge Salad,
peppered bacon, chopped egg,
cherry tomatoes,
everything seasoning,
Blue cheese dressing, 18

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

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

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

Maple Brook Farms Burrata,
maple vinaigrette, roasted
Autumn squash, sage, 19, *gf*

ENTREES

Vermont Trout, maple sugar, applewood
smoke, ancient grains, baby kale,
apple cranberry vinaigrette, 39

Pan Roasted Canadian Swordfish, garbanzo
and chorizo picante, fennel, 46, *gf*

Citrus-Soy Glazed Faroe Island Salmon,
sweet ginger Jasmine rice, garlic chili spinach, 48, *gf*

Slow Roasted Half Duck, raspberry sauce, 49

Bucatini Pasta, arugula puree, garlic greens,
white bean and cauliflower, 35

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

Lobster Milanese, Canadian Lobster Tail,
gremolata crust, saffron risotto, fennel, 54

Pan Seared Chicken, toasted farro, shallot,
butternut squash, chicken-apple sausage, 42

STEAKS & CHOPS

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

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

24 Hour Braised Beef Short Rib,
mushroom risotto, horseradish cream, 49, *gf*

Grilled Double Cut Veal Chop, lemon,
rosemary, sea salt, 89, *gf*



14 oz. French Cut Pork Chop,
roasted apple chutney, 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*