

THE WISHING WELL

SINCE 1936

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
Caesar Salad, white anchovies, Parmesan, 13/10
Soup of The Day, MP

APPETIZERS

Maryland Crab Cake, lemon chive aioli, arugula, watercress, 21
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
Maple Brook Farms Burrata, crispy prosciutto, olive oil, Mediterranean olives, arugula, crostini, 16
Steamed Littleneck Clams, garlic butter, white wine, parsley, lemon, crostini, 21

ENTREES

Vermont Rainbow Trout, lemon, dill, brown butter 38, *gf*
Pan Seared Diver Sea Scallops, chipotle brown butter, fingerling sweet potatoes, 54, *gf*
Faroe Islands Salmon, sweet and sour braised cabbage, kale, 39, *gf*
Slow Roasted Half Duck, raspberry sauce, 45
Veal Chop Parmesan, mozzarella, linguine, 49
Vegetable Agnolotti, roasted eggplant, spinach, sun dried tomatoes, ricotta, 34
Chicken Parmesan, mozzarella, linguine, 29

STEAKS & CHOPS

8 oz Barrel Cut Filet Mignon, 51, *gf*
14 oz. USDA Prime Sirloin, 55, *gf*
14 oz. New Zealand Rack of Lamb, 54, *gf*



14 oz. French Cut Pork Chop, 44, *gf*
24 oz. Bone In Delmonico Steak, 69, *gf*
24 Hour Braised Beef Short Rib, creamy herb polenta, 44 *gf*

12 oz Australian Lobster Tail, MP

SAUCES 5

Au Poivre
Hollandaise, *gf*
Dianne
WW Steak Sauce

SIDES TO SHARE

Charred Crispy Cabbage, bacon, sherry vinegar, 10, *gf*
Spicy Vinegar Peppers, 10, *gf*
Sautéed Mushrooms, 12, *gf*
Gruyere Mac & Cheese, 12
With Lobster, 24
Sautéed Spinach, garlic and olive oil, 14, *gf*

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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WHITE WINES BY THE GLASS

Prosecco, Zardetto, Veneto, Italy, 14

Champagne, Laurent Perrier Brut La Cuvee,
NV, 24

Pinot Grigio, Circa, Veneto, Italy, 11

Chardonnay, DeWetshof Limestone Hill,
South Africa, 13

Chardonnay, Jordan Winery,
Russian River Valley, California, 21

Sauvignon Blanc, Frenzy, Mount Richmond
Estate, New Zealand, 15

Moscato di Asti, GD Vajra, DOCG,
Barolo, Italy, 14

Riesling, Forge Cellars, Dry Classique,
Seneca Lake, NY, 16

Rose, Chateau Gassier, Côtes de Provence,
France, 16

RED WINES BY THE GLASS

Malbec, Catena Vista Flores, Mendoza,
Argentina, 14

Sangiovese, Badia a Coltibuono
Chianti Classico, DOCG, Italy, 17

Cabernet Sauvignon, Vina Robles,
Paso Robles, California, 15

Pinot Noir, Argyle, Willamette Valley,
Oregon, 17

Cabernet Sauvignon, Turnbull Wine Cellars,
Napa Valley, California, 22



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.