



STÜBERL
at ludwig's

BEGINNINGS

JUMBO LUMP CRAB CAKE	26
<i>Tarragon Shellfish Emulsion, Olive Oil Tuile, Cucumber Salsa Verde</i>	
JAPANESE AMBERJACK TARTARE (V) (GF)	24
<i>Dashi Soy Custard, Avocado Yogurt Purée, Rice Cracker, Yuzu-Truffle Dressing</i>	
HIBACHI GRILLED NORTHEAST DIVER SEA SCALLOP	28
<i>Butternut Squash, House Cured "Heluka" Pork belly, Granny Smith Apples</i>	

SOUPS & SALADS

BABY ARUGULA & RADICCHIO SALAD (V) (GF)	16
<i>Rogue Creamy Smokey Blue Cheese (upon request), Toasted Hazelnuts, Red Grapes, Grainy Mustard & Honey Dressing</i>	
LITTLE GEM CAESAR SALAD	17
<i>Crisp Prosciutto, Spanish Anchovies, Black Garlic Aioli, Rosemary Focaccia Croutons</i>	
COLORADO EMERGE AQUAPONIC GREEN SALAD	16
<i>Heirloom Baby Beets, Seasonal Radishes, Puffed Quinoa, Banyuls Wine Vinaigrette</i>	
ROASTED SUNCHOKE BISQUE (GF)	15
<i>Wild Mushrooms, Almond-Thyme Crumble, Porcini Dust, Chive Infused Oil</i>	
DOUBLE BOILED CHICKEN BROTH	15
<i>Bison Ravioli</i>	

MAINS

ATLANTIC DOVER SOLE (GF)	64
<i>Garlic Fingerling Potatoes, Wilted Rainbow Swiss Chard, Lemon Caper Butter Sauce</i>	
CRISPY SKINNED ICELANDIC ARCTIC CHAR (GF)	42
<i>Baby Potato Shells, Braised Leek, Dill Infused Olive Oil, PEI Mussel Cream</i>	
NORTH AMERICAN VENISON DUO (GF)	58
<i>Espresso Rubbed Venison Tenderloin, Blueberry Venison Sausage, Parsnip Puree, Charred Brussels Sprouts, Aged Port Blackberry Sauce</i>	
BEEF TENDERLOIN (GF)	56
<i>Trumpet Mushrooms, Hickory Smoked Onions, Brown Butter Sweet Potato Green Peppercorn Sauce</i>	
JIDORI FREE RANGE CHICKEN BREAST (GF)	36
<i>Herbed Vegetable Farrotto, Pickled Mustard Seeds, Petite Fennel, Roasted Chestnut Miso Bisque</i>	
BAROLO BRAISED WILD BOAR RAGOUT	34
<i>Horseradish Parsley Potato Gnocchi, Root Vegetables, Fulvi Pecorino</i>	
DAIKON RADISH "SCALLOPS" (V) (GF)	31
<i>Crispy Polenta, Jerusalem Artichoke Pickles, Brussel Sprout Leaves</i>	

DESSERT

MANCHEGO CHEESECAKE	14
<i>Blackberry Coulis, House Made Strawberry Sorbet, Toasted Graham Cracker</i>	
GIANDUJA CHOCOLATE CUSTARD BAR	14
<i>Orange Blossom Foam, Citrus Chocolate Sauce</i>	
CHOCOLATE TACO	14
<i>Chocolate Cremoux, Mango & Guava Gel, Seasonal Fruit</i>	
CITRUS SOUP	12
<i>Pistachio Crepe, Ricotta, Citrus Segments</i>	
SEASONAL SORBET (V) (GF)	8

(V) Vegan (GF) Gluten Free

** These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
A 2% culinary appreciation surcharge will be added to each bill. This charge will be fully paid out to our back of house team.
A \$5 split charge for 1st courses and \$8 split charge for 2nd courses will be applied upon sharing menu items.

STÜBERL

THE
SONNENALP
HOTEL

5-10PM
WED.-SUN.

MENU CRAFTED
BY CHEF
JOSHUA MARSHALL



S T Ü B E R L

at ludwig's