



**STÜBERL**  
at ludwig's

## BEGINNINGS

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

## SOUPS & SALADS

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

## MAINS

<b>ATLANTIC DOVER SOLE</b> (V)	64
<i>Garlic Fingerling Potatoes, Wilted Rainbow Swiss Chard, Lemon Caper Butter Sauce</i>	
<b>CRISPY SKINNED ICELANDIC ARCTIC CHAR</b> (V)	42
<i>Baby Potato Shells, Braised Leek, Dill Infused Olive Oil, PEI Mussel Cream</i>	
<b>NORTH AMERICAN VENISON DUO</b> (V)	58
<i>Espresso Rubbed White Tail Venison Tenderloin, Blueberry Venison Sausage, Parsnip Puree, Charred Brussels Sprouts, Aged Port Blackberry Sauce</i>	
<b>WAGYU BEEF TENDERLOIN</b> (V)	65
<i>Trumpet Mushrooms, Hickory Smoked Onions, Brown Butter Sweet Potato Green Peppercorn Sauce</i>	
<b>JIDORI FREE RANGE CHICKEN BREAST</b>	36
<i>Herbed Vegetable Farrotto, Pickled Mustard Seeds, Roasted Chestnut Miso Bisque</i>	
<b>BAROLO BRAISED WILD BOAR RAGOUT</b>	34
<i>Horseradish Parsley Potato Gnocchi, Root Vegetables, Fulvi Pecorino</i>	
<b>DAIKON RADISH "SCALLOPS"</b> (V) (V)	31
<i>Crispy Polenta, Jerusalem Artichoke Pickles, Brussels Sprout Leaves</i>	

## DESSERT

<b>MANCHEGO CHEESECAKE</b>	16
<i>Blackberry Coulis, House Made Strawberry Sorbet, Toasted Graham Cracker</i>	
<b>GIANDUJA CHOCOLATE CUSTARD BAR</b>	16
<i>Orange Blossom Foam, Citrus Chocolate Sauce</i>	
<b>CHOCOLATE TACO</b>	16
<i>Chocolate Cremoux, Mango &amp; Guava Gel, Seasonal Fruit</i>	
<b>CITRUS SOUP</b>	16
<i>Pistachio Crepe, Ricotta, Citrus Segments</i>	
<b>SEASONAL SORBET</b> (V) (V)	14

(V) Vegan (V) 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**

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