

LUNCH

Appetizers

Spicy Calamari

Harissa dusted calamari, buttermilk battered, tossed with sliced lemon rings and cilantro aioli dipping sauce. 11.95

Crispy Ravioli ORSO Style

Alaska Pasta Company five cheese ravioli with marinara and pesto dipping sauces. 8.95

Alaskan King Crab and Risotto Cakes

King Crab, risotto and parmesan cheese, panko breaded, lightly fried, accompanied with cucumber-dill sauce and fresh cabbage and mustard slaw. 14.95

LUNCH COMBINATIONS

Soup or Chowder with Salad 11.95 • Half Sandwich with Soup, Chowder or Salad 11.95

SOUP

ORSO Daily Soup
Smoked Salmon Clam Chowder

SALADS

Insalata ORSO
Classic Caesar
Mediterranean
Chop Chop

SANDWICHES

ORSO Muffuletta
Ham & Cheese Panini
Toasted Caprese
Turkey and Bacon Club

Sandwiches

Grilled Alaskan Salmon B.L.T •

Grilled Alaskan salmon, crisp smoked pepper bacon, fresh basil, sliced tomato, spring greens, garlic mustard aioli, on a ciabatta roll, served with fries. 15.95

Chicken Saltimbocca

Grilled chicken breast with sliced ham, provolone and parmesan, sliced tomato, romaine and Casesar dressing on a ciabatta roll. 13.95

ORSO Muffuletta

Ciabatta roll with olive relish, thin sliced salami, provolone, vine ripe tomatoes, shredded romaine, red onion, and green pepper. 11.95

ORSO Burger •

A hand formed patty, seasoned with rosemary and roasted garlic. Topped with sliced tomatoes, pepper bacon, provolone, sliced red onion, spring greens and garlic mustard aioli, on a brioche bun. 11.95

Ham and Cheese Panini

Thinly sliced ham, Muenster cheese, sweet and sour onions, with garlic mustard aioli on a ciabatta roll. 11.95

Roasted Turkey and Bacon Club

Roasted turkey breast, crisp pepper bacon, spring greens, sliced tomatoes, fontina and garlic mustard aioli on a ciabatta roll. 11.95

Grilled Lamb Gyro •

Spiced ground lamb, cucumber, tomato, pepper & red onion slaw with lemon vinaigrette and tzatsiki on grilled pita. 11.95

Seafood Gyro •

Alaskan salmon and halibut, poached and marinated in citrus juices, cucumber, tomato, pepper & red onion slaw with lemon vinaigrette and tzatsiki on grilled pita. 16.95

Italian Meatball

Roasted Italian meatballs on toasted baguette with housemade marinara, fresh blended cheeses, sprinkled with ORSO herbs. 11.95

Caprese Panini

Sliced tomato, fresh mozzarella cheese, fresh basil and garlic mustard aioli on a toasted ciabatta roll. 11.95

substitute a small salad or a cup of soup for \$1.95

Entrées Salads

Alaskan Seafood COBB Salad

Mixed greens tossed in a creamy roasted garlic dressing, Alaskan salmon and halibut poached and marinated in citrus juices, provolone, pepper bacon, avocado, hard cooked egg, tomato, sweet and sour onions and spicy cashews. 16.95

Grilled Flat Iron Steak and Mediterranean Salad

ORSO custom blend of baby red romaine, mizuna and arugula, feta, kalamata olives, sliced English cucumber, and grape tomatoes tossed in a light Mediterranean vinaigrette. Topped with a harissa rubbed flat iron steak with lemon herb butter. 16.95

Chop Chop with Smoked Turkey

Chopped hearts of romaine, provolone, basil, Toscano salami and garbanzo beans tossed in a balsamic vinaigrette finished with Parmesan, diced tomatoes and cracked pepper. Topped with smoked turkey. 13.95

Classic Caesar

Hearts of romaine, Parmesan, creamy housemade dressing, rosemary focaccia crouton. 11.95

Insalata ORSO

Fresh greens, roasted-garlic dressing, seasonal fresh fruit, feta, sliced Toscana salami and candied pecans. 12.95

Enhance Your Salad with Grilled Chicken 4.95 • Grilled Salmon 7.95 • Flatiron Steak 7.95 • Scallops 7.95

Small Salads and Soups

Caprese

Vine ripened tomato, fresh mozzarella, fresh basil, extra virgin olive oil, natural sea salt and cracked black pepper. 9.95

ORSO Chop Chop

Chopped hearts of romaine, provolone, basil, Toscano salami and garbanzo beans tossed in a balsamic vinaigrette finished with Parmesan, diced tomatoes and cracked pepper. 6.95

Mediterranean Salad

ORSO custom blend of baby red romaine, mizuna and arugula, feta, kalamata olives, sliced English cucumber, and grape tomatoes tossed in a light Mediterranean vinaigrette topped with crispy onions. 6.95

Classic Caesar

Hearts of romaine, Parmesan, creamy housemade dressing, rosemary focaccia crouton. 6.95

Insalata ORSO

Fresh greens, roasted-garlic dressing, seasonal fresh fruit, feta, sliced Toscana salami and candied pecans. 7.50

ORSO Daily Soup

ORSO soups are made daily from scratch. Cup 4.50 Bowl 5.95

Smoked Salmon Clam Chowder

Our hearty clam chowder with alder-smoked salmon. Cup 4.95 Bowl 6.95

Enhance Your Salad with Grilled Chicken 4.95 • Grilled Salmon 7.95 • Flatiron Steak 7.95 • Scallops 7.95

Entrées

Alaskan Grilled Salmon •

Alaskan Salmon grilled with lemon herb butter placed over creamy polenta, fresh vegetables and topped with herbs. 18.95

Fresh Alaskan Cod Fish and Chips •

Fresh Alaskan Cod, Amber Ale battered and Panko crusted, served with fries, lemon and housemade tartar sauce. 13.95

Alaskan Seafood Stuffed Rockfish

Fresh rockfish with an Alaskan seafood stuffing, served over a white bean reindeer sausage ragout finished with hearty greens, red peppers and clams. 15.95

Tuscan Chicken Fettuccine

Flash seared chicken breast tossed with fresh fettuccine, housemade garlic-cream, roasted red onions, zucchini and Parmesan. 13.95

Grilled Flat Iron Steak •

Harissa rubbed flat iron steak topped with a lemon herb butter over creamy polenta and fresh vegetables. 15.95

Wild Mushroom Ravioli

Housemade mushroom ravioli, alder-smoked salmon, scotch garlic herb broth, capers and fresh dill. 14.95

Spaghetti and Meatballs

Spaghetti, meatballs and slow simmered housemade marinara topped with freshly grated Parmesan. Served with ORSO garlic bread. 13.95

Chicken Parmesan ORSO Style

Parmesan crusted chicken breast, housemade marinara, fresh mozzarella and vegetable herb capellini. 14.95

Pasta Trio

Fettuccine with garlic cream sauce or spaghetti with fresh marinara. Served with ORSO garlic bread and a small Caesar salad. 12.95

For your special occasions and larger events, we can prepare family style banquets for parties of 15 or more.

We customarily add an 18% gratuity to parties of 8 or larger.

We guarantee all food, beverage and service

• Cooked to Order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juices may increase your risk to foodborne illnesses.

ORSO Ales

ORSO draft ales are brewed by the Glacier BrewHouse

Pint 5.50 • 12 oz 3.95

Amber

Distinctive flavors from English floor malts. Malty, medium bodied, balanced. Hints of chocolate and caramel.

Alcohol: 5.67% by volume. Starting gravity: 14.25 Plato (1.058 S.G.)

Blonde

Crisp and refreshing, a light straw color. The body is soft with a mild hop aroma and a smooth creamy finish.

Alcohol: 4.76% by volume. Starting gravity: 11.00 Plato (1.044 S.G.)

India Pale Ale (IPA)

Unfiltered. Incredible fruity flavor. Big floral and citrus aromas.

Alcohol: 6.35% by volume. Starting gravity: 15.50 Plato (1.063 S.G.)

Oatmeal Stout

Full bodied, opaque ale. Complex and lush. Flavors of chocolate, roast and caramel. Nitrogenated for supreme smoothness.

Alcohol: 5.61% by volume. Starting gravity: 16.0 Plato (1.065 S.G.)

Seasonal Selection

Ask your server what flavorful brew we have on tap from the Glacier BrewHouse.

Bottled Beers

Lindemans, Framboise Lambic *Belgium*

Lambic double fermented with raspberries 10.50 / 355ml

Trappistes Rochefort, 8 *Belgium*

Deep brown Trappiste ale brewed since 1595 9.2% 9.95 / 330ml

Duchess De Bourgogne *Belgium*

Flemish sour red ale 6.0% 8.50 / 330ml

Traquair, House Ale *Scotland*

Barley wine style, pure-malt ale 7.2% 8.95 / 330ml

Buckler Premium Fresh Non-Alcoholic *Holland*

Noble Hallertau hops & two-row German spring barley malt. Lager Style 4.95 / 330ml

Miller Genuine Draft 4.50

Miller Lite 4.50

Heineken 4.95

Amstel Light 4.95

Margaritas

ORSO Margarita

Zapopan reposado tequila, triple sec, orange sweet & sour, fresh lime. 7.95

Rhubarb

Zapopan tequila, housemade rhubarb puree, fresh sweet and sour with a splash of Brewhouse Ale. 7.95

Jalapeño Peach

Jalapeño infused Zapopan Reposado tequila, Brewhouse Ale, peach puree, lime and sweet & sour. 7.95

Orange-Pomegranate

Housemade orange-pomegranate infused tequila, sweet and sour, fresh lime, and BrewHouse Ale. 7.95

Cosmos

Nero ORSO

Blackberry infused Frostbite Alaska Vodka, Chateau Monet, fresh sweet & sour. 8.50

Blood Orange Cosmo

Frostbite Alaska Vodka, blood orange puree, sweet & sour. 8.50

Classic Cosmo

Frostbite Alaska Vodka, fresh sweet and sour with a splash of cranberry 7.95

Lemon Drop

Citrus vodka, Lemoncello, lemon sour. 7.95

Classic Favorites

The Honest Martini

Frostbite Alaska Vodka or Tanqueray gin, olives. 8.50

Stiletto

ORSO twist on the Old Fashioned recipe. Maker's Mark bourbon, amaretto, muddled fruit, fresh sweet & sour. 8.50

Whiskey Sour

Hand shaken Marker's Mark, lemon sour, orange, bitters. 8.50

Manhattan

Maker's Mark, Vya vermouth, housemade drunken cherry. 8.50

Mulled Wine

A classic hot spiced wine. Zinfandel, with cinnamon, clove, orange, lemon and a touch of brandy. 7.95

Hot Buttered Rum

Our housemade mix containing rich vanilla ice cream, dairy fresh butter, brown sugar, vanilla, cinnamon and nutmeg, served with our house infused spiced rum. 8.50

ORSO Sangria

Syrah, pomegranate & blueberry juice, fresh fruit. 7.50

Non Alcoholic Cocktails

ORSO Innocent Sangria

Cranberry, pomegranate and blueberry juices, almond syrup, fresh fruit. 4.50

Mojito

Traditional, white peach, or raspberry 4.50

Italian Sodas

Orange, vanilla, or raspberry 4.50



ORSO

Wines by the Glass

	6 oz	9 oz
CHARDONNAY 10 Kenwood <i>Sonoma County</i>	7.95	11.50
CHARDONNAY 09 Kali Hart, <i>Monterey County</i>	11.95	17.50
WHITE ZINFANDEL, 10 Beringer <i>California</i>	6.50	9.25
CHENIN BLANC 10 Dry Creek <i>California</i>	7.95	11.50
PINOT GRIS 10 J Vineyards <i>Russian River Valley</i>	9.95	14.50
PINOT GRIGIO 10 Ruffino, Lumina <i>Venezie</i>	7.95	11.50
SAUVIGNON BLANC 10 Cono Sur <i>Valle Central, Chile</i>	7.95	11.50
VIOGNIER 08 Mont Pellier <i>California</i>	6.95	9.95
RIESLING 10 Chat. St. Michelle, Harvest Select <i>Washington</i>	6.50	9.50
PROSECCO NV Zardetto <i>Italy</i>	7.95	
BRUT FRESCO NV Domaine Chandon <i>Argentina</i> 187ml	9.95	

Reds

	6 oz	9 oz
CABERNET SAUVIGNON 09 Cycles Gladiator <i>Central Coast</i>	6.50	9.50
CABERNET SAUVIGNON 09 Kaiken <i>Mendoza, Argentina</i>	7.95	11.50
LOT 56 Marietta <i>Geyserville</i>	8.95	12.95
MERLOT 08 Souverain <i>Alexander Valley</i>	9.50	13.95
MALBEC 10 Montes <i>Colchagua Valley</i>	8.95	12.95
PINOT NOIR 10 Mont Pellier <i>California</i>	6.95	9.50
PINOT NOIR 10 Argyle <i>Willamette Valley</i>	11.95	17.50
ZINFANDEL 09 Temptation, Alexander Valley <i>Sonoma</i>	8.95	12.95
SYRAH/GRENACHE 07 Guigal Cotes Du Rhone <i>France</i>	8.95	12.95
SYRAH 09 Cline, <i>Sonoma</i>	9.95	14.50
RED CMS 09 Hedges <i>Washington</i>	8.50	12.50
CHIANTI SUPERIORE 09 Santa Cristina <i>Tuscany</i>	7.95	11.50

Dessert

PEDRO XIMENEZ SHERRY 82 Toro Albola <i>Montilla-Moriles</i>	7.50
VIN SANTO 02 Coltibuono <i>Tuscany</i>	10.50

Limited Availability Wines

ORSO Feature

TUSCAN RED 07 Contemassi, *Italy*

6 oz.- 8.95 / 9 oz. - 12.95 / Bottle - 32.50

A Little Indulgence

PINOT NOIR FOREFRONT 08 Pine Ridge Vineyards
Willamette Valley, Oregon

3 oz. / 6 oz. / 9 oz. - 8.25 / 16.50 / 24.75

CABERNET SAUVIGNON 08 Duckhorn Decoy *Napa Valley*

3 oz. / 6 oz. / 9 oz. - 6.75 / 13.50 / 18.50

Tasting Flights

Please see wine list for current selections