



BRUNCH

Cocktails

ORSO Bellini

Zardetto Prosecco, peach puree. 7.95

Bloody Mary

Herb infused vodka, , spicy cocktail mix, fresh lime. 7.95

ORSO Mimosa

Zardetto Prosecco, fresh orange juice. 6.95

Pomegranate Blueberry Sangria

Syrah, pomegranate and blueberry juices, fresh lime. 7.95

Starters

ORSO Giant Cinnamon

Housemade cinnamon roll with a rich cream cheese frosting and candied pecan pieces. Big enough to share 4.50

Seasonal Fresh Fruit

Selection of assorted fresh fruit. 3.50

Entrées

Seafood Crepes •

House made crepes filled with fresh halibut and salmon, served with pesto cream sauce and accompanied by greens tossed with balsamic vinaigrette. 13.50

ORSO Eggs Benedict •

Alaskan King Crab and risotto crab cakes with two poached eggs, stone ground mustard hollandaise, and crispy ham. 15.95

Frittata

Three eggs, fresh roma tomatoes, diced potatoes, mozzarella cheese and spinach, oven roasted and topped with spring greens drizzled with balsamic vinaigrette. 11.50

ORSO Blueberry French Toast

Baguette stuffed with cream cheese, ricotta and blueberries, oven baked and topped with slivered almonds. Served with house made vanilla whipped cream. 11.50

Smoked Salmon Scramble

Three eggs, fresh tomatoes and Parmesan cheese, topped with alder-smoked salmon and green onions, served with grilled pita. 12.95

Simple Egg Scramble

Three egg scramble topped with three cheese blend and served with grilled pita and brunch potatoes. 9.95

Eggs, Meat and Potatoes •

Two eggs, Alaskan reindeer sausage or bacon with a side of brunch potatoes. 11.95

Sides

Alaskan Reindeer Sausage 4.50

Breakfast Potatoes 3.95

Fresh Brewed
Kaladi Brothers Coffee 2.95

Hickory Smoked Bacon 3.95

Creamy Polenta 3.95

Orange, Grapefruit or Cranberry
Juice 2.95