DINNER

FLIGHTS

sip of sonoma  14.95
meomi chardonnay
bernardini pinot noir
murphy goode cabernet sauvignon

ak gin martini  14.95
amalga, juneau
50 fathoms, haines
aurora, anchorage

ak vodka martini  14.95
hoarfrost, fairbanks
icy strait, haines
glacier melt, anchorage

whiskey  13.95
bernheim wheat
elijah craig bourbon
rittenhouse bonded rye

SMALL PLATES

crispy cod slider beer battered alaska cod, apple fennel slaw, smoked yogurt tartar sauce  5.95
crispy cauliflower* olives, lemon, garlic, smoky tomato pepper sauce  4.95
seafood deviled eggs house smoked sockeye, bering sea king crab  7.95
asparagus & egg* tender asparagus, fried egg, pine nuts, prosciutto, extra virgin olive oil, sea salt  6.95
roasted beets and fresh mozzarella* basil, sitka sea salt, extra virgin olive oil, hazelnuts  5.95
chilled seafood verde wine poached calamari, shrimp, bay scallops, clams, fresh herb salsa verde  8.50

APPETIZERS

talama olive bread sweet cream butter, sea salt, hummus, tomato chutney  5.95
calamari buttermilk batter, harissa, artichoke hearts, parsley aioli  13.95
flash seared crab cakes hand formed duneness and red crab cakes, truffle fennel salad, pesto aioli  14.95
roasted garlic cambozola chèvre, tomato chutney, olives, roasted garlic, sun dried tomato basil flatbread crisps  13.95
crispy ravioli alaska pasta company five cheese ravioli, tomato and pesto dipping sauces  8.95
marsala glazed tenderloin tips creamy polenta, fried leeks, crumbled feta  13.95
appetizer tower calamari, tenderloin tips, crispy ravioli  27.95

SMALL SALADS AND SOUPS

caesar* romaine hearts, croutons, shaved parmesan  8.95
harvest salad** baby greens, chevre, balsamic vinaigrette, strawberries, pumpkin seeds, red onions  8.95
panzanella spinach, tomatoes, fresh mozzarella, english cucumber, rosemary bread, blue cheese, red onion, champagne dijon dressing  7.95
orso chowder house smoked alder salmon, sweet cream, bacon, ocean clams  7.95
seafood gazpacho* sweet shrimp, alaska crab, cumin crème fraiche  7.95

FROM THE SEA

fresh copper river sockeye salmon pan seared, asparagus, baby carrots, red onion, artichokes, grape tomatoes, fresh lemon  38.95
fresh copper river king salmon grilled with extra virgin olive oil and lemon, garlic lemon herb grilled asparagus, baby potatoes  48.95
seafood gemelli alaska salmon and rockfish, clams, scallops, white shrimp, parmesan, herbs, fresh lemon, pesto cream sauce, fresh gemelli pasta from the alaska pasta company  28.95
crab stuffed alaska rockfish spinach, parmesan, artichoke with creamy herb cauliflower puree, brown butter roasted baby carrots  25.95
seared alaska black cod prosciutto wrapped, garlic roasted potatoes, caramelized fennel and onion, sweet grape tomatoes, garlic butter, marsala  35.95
fresh copper river sockeye salmon nicoise* grilled wild salmon, parsley lime aioli, tomato, basil, fingerling potatoes, hard boiled egg, chilled asparagus  38.95
bering sea king crab legs pound and a half, asparagus, house smoked salmon stuffed tomato, drawn butter  69.95
paked seafood mac and cheese fresh alaska pasta company fusilli pasta, rich lobster cream, white cheddar, fontina, pacific shrimp, duneness and red crab, bacon, bread crumbs, truffle oil  26.95
fresh alaska halibut bok choy, bacon, sweet grape tomatoes, pineapple soy sherry  36.95

ORSO SPECIALTIES

seafood louie* iceberg lettuce, pickled asparagus, avocado, olives, hard boiled egg, bay shrimp, coastal crab, smoked salmon, radish salad  22.95
grilled romaine with flat iron steak* balsamic, pine nuts, gorgonzola, tomato, onions, fresh salsa verde  23.95
chicken parmesan orso style parmesan crusted chicken breast, housemade tomato sauce, fresh mozzarella, vegetable herb capellini  19.95
uscan chicken fettuccine garlic cream, caramelized onions, zucchini, parmesan, fresh fettuccine from the alaska pasta company  19.95
filet with lobster* sous vide filet, sautéed lobster, polenta mash, citrus butter, demiglace, bacon  42.95
orso lamb shank slow braised lamb shank, herb roasted mushrooms, creamy rosemary polenta, tomatoes, oven roasted onions & fennel, savory demi jus  34.50
rib-eye* cambozola au gratin potatoes, balsamic glaze, blue cheese crumbles, grilled asparagus  36.95

GLUTEN intolerant or VEGETARIAN, ask your server for a copy of our “GF/Vegetarian Menu”

*cooked to order: consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juices may increase your risk of foodborne illnesses, item may contain nuts

For parties of 8 or more, an 18% gratuity will be added to your check.

ORSO

737 W. 5TH AVENUE ● ANCHORAGE AK 99501 ● 907 222–3232 ● ORSOALASKA.COM
## ORSO WINES

### ORSO ALES
- pint 6.50
- amber
- blonde
- pils 6.95

### India pale ale
- oatmeal stout

### Seasonal selection

### BOTTELED BEERS
- miller lite 5.95
- heineken 6.95
- stella artois 6.95
- lindemans framboise 10.95

### Smoked beer
- barrel-aged manhattan 13.95
- bottled beers 10.95

### Cream ale
- glacier brewhouse cream

### Smoked ale
- smoked maple fashioned 10.95

### Double barrel ale
- double shovel hard cider 10.95

### Bourbon ale
- bourbon alexander 11.50

### Jalapeno martini
- jalapeno martini 10.95

### New world wines

### Chardonnay
- barrel-aged manhattan 13.95
- bottled beers 10.95

### Sauvignon Blanc
- sauvignon blanc 10.95
- bottled beers 10.95

### Pinot Gris
- pinot gris 10.95
- bottled beers 10.95

### Sparkling
- sparkling 10.95

### Old world wines

### White wines
- wines by the glass 10.95

### Red wines
- red blends 30.95
- malbec 10.95

### Dessert wines
- dessert wines 30.95

---

### CWEINER WINE LIST 2019

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ORSO ALES</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>pint 6.50</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>amber</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>blonde</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>pils 6.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>India pale ale</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>oatmeal stout</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Seasonal selection</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>BOTTELED BEERS</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>miller lite 5.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>heineken 6.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>stella artois 6.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>lindemans framboise 10.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Smoked beer</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>barrel-aged manhattan 13.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>bottled beers 10.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Cream ale</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>smoked maple fashioned 10.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Bourbon ale</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>bourbon alexander 11.50</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>jalapeno martini 10.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>New world wines</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>barrel-aged manhattan 13.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>bottled beers 10.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Sauvignon Blanc</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>sauvignon blanc 10.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>bottled beers 10.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Pinot Gris</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>pinot gris 10.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>bottled beers 10.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Sparkling</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>sparkling 10.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Old world wines</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>wines by the glass 10.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Red wines</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>red blends 30.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>malbec 10.95</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Dessert wines</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>dessert wines 30.95</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---

**vintage subject to change**