



DINNER GLUTEN FREE/VEGETARIAN

APPETIZERS/GLUTEN FREE

roasted garlic cambozola chèvre, tomato chutney, olives, roasted garlic, gluten free crackers	13.95
marsala glazed tenderloin tips* creamy polenta, crumbled feta	13.95
roasted beets and fresh mozzarella* basil, sitka sea salt, extra virgin olive oil, hazelnuts	5.95
seafood deviled eggs house smoked sockeye, bering sea king crab	7.95

SMALL SALADS & SOUPS/GLUTEN FREE

caesar* romaine hearts, shaved parmesan	8.95
harvest salad baby greens, chevre, balsamic vinaigrette, strawberries, pumpkin seeds, red onions	8.95
baby spinach tomatoes, fresh mozzarella, english cucumber, blue cheese, champagne dijon dressing	7.95

MEATS/GLUTEN FREE

rib-eye* cambozola au gratin potatoes, balsamic glaze, blue cheese crumbles, grilled asparagus	36.95
orso burger* hand formed fresh ground beef, lettuce wrap, zoe's dry cured coppa ham stone ground mustard aioli, tomato, cambozola, grilled onions, side salad	16.95

ENTREE SALADS & PASTAS/GLUTEN FREE pastas made with gluten free rotini

fresh copper river salmon nicoise* grilled wild salmon, parsley lime aioli, roasted fingerling potatoes, hard boiled egg, chilled asparagus	38.95
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
tuscan chicken rotini garlic cream, caramelized onions, zucchini, parmesan, gluten free pasta	19.95
chicken parmesan orso style grilled chicken breast, housemade tomato sauce, fresh mozzarella, gluten free pasta	19.95

FROM THE SEA/GLUTEN FREE

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
seared alaska black cod prosciutto wrapped, garlic roasted potatoes, caramelized fennel and onion, sweet tomato, garlic butter, marsala	35.95
steamed bering sea red king crab legs fresh asparagus, house smoked salmon stuffed tomato, drawn butter	69.95
fresh alaska halibut bok choy, bacon, sweet grape tomatoes, pineapple soy sherry	36.95

ORSO created this menu for our gluten intolerant guests. please be aware that the handcrafted nature of our menu items, variety of procedures in our kitchens, proximity with ingredients containing gluten and our reliance on suppliers may result in variations in the ingredients of these menu items.

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

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

APPETIZERS/VEGETARIAN

crispy cauliflower* olives, lemon, garlic, smokey tomato pepper sauce	4.95
crispy ravioli alaska pasta company five cheese ravioli, housemade tomato and pesto dipping sauces	8.95
kalamata olive bread sweet cream butter, sea salt, hummus, tomato chutney	5.95
roasted garlic cambozola chèvre, tomato chutney, olives, roasted garlic, gluten free crackers	13.95
roasted beets and fresh mozzarella* basil, sitka sea salt, extra virgin olive oil, hazelnuts	5.95

SMALL SALADS/VEGETARIAN

panzanella spinach, tomatoes, fresh mozzarella, english cucumber, rosemary bread, blue cheese, red onion, champagne dijon dressing	7.95
harvest salad baby greens, chevre, balsamic vinaigrette, strawberries, pumpkin seeds, red onions	8.95

ENTREES/VEGETARIAN

tofu nicoise parsley lime aioli, tomato, basil, fingerling potatoes, chilled asparagus, hard boiled egg	14.95
pasta alfredo fresh fettuccine pasta from the alaska past company, sweet tomato, caramelized onions, zucchini squash, asparagus, mushroom	15.95
portobello parmesan orso style amber ale battered portobello mushroom, housemade tomato sauce, fresh mozzarella, vegetable herb capellini	16.95



ORSO