



# 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 |
| seafood gazpacho* sweet shrimp, alaska crab, cumin crème fraiche                                 | 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<br>stone ground mustard aioli, tomato, cambozola, grilled onions, side salad | 16.95 |

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

|   |       |
|---|-------|
| fresh alaska salmon nicoise* grilled wild salmon, parsley lime aioli, roasted fingerling potatoes,<br>hard boiled egg, chilled asparagus      | 28.95 |
| seafood louie* iceberg lettuce, pickled asparagus, avocado, olives, hard boiled egg, bay shrimp, coastal crab,<br>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,<br>gluten free pasta                            | 19.95 |

## FROM THE SEA/GLUTEN FREE

|  |       |
|--|-------|
| fresh alaska sockeye salmon* pan seared, asparagus, baby carrots, red onion, artichokes, grape tomatoes,<br>fresh lemon                    | 28.95 |
| fresh alaska king salmon* grilled with extra virgin olive oil and lemon, garlic lemon herb grilled asparagus, baby<br>potatoes             | 39.95 |
| seared alaska black cod prosciutto wrapped, garlic roasted potatoes, caramelized fennel and onion,<br>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.

## 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  |
| rosemary potato 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,<br>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 pasta company, sweet tomato, caramelized onions,<br>zucchini squash, asparagus, mushroom | 15.95 |
| portobello parmesan orso style amber ale battered portobello mushroom, housemade tomato sauce,<br>fresh mozzarella, vegetable herb capellini  | 16.95 |

\*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.

