



DINNER GLUTEN FREE/VEGETARIAN

APPETIZERS/GLUTEN FREE

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| 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

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| caesar* romaine hearts, shaved parmesan | 8.95 |
| harvest salad* mixed greens, quinoa, red onion, roasted yams, brussel sprouts, pumpkin seeds, champagne vinaigrette | 8.95 |
| panzanella spinach, tomatoes, fresh mozzarella, english cucumber, blue cheese, red onion, champagne dijon dressing | 7.95 |

EATS/GLUTEN FREE

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| rib-eye* cambozola au gratin potatoes, balsamic glaze, blue cheese crumbles, grilled broccolini | 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

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| alaska salmon nicoise* grilled wild sockeye salmon, parsley lime aioli, roasted fingerling potatoes, hard boiled egg, chilled broccolini | 28.95 |
| 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

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| simply grilled alaska salmon* grilled with extra virgin olive oil and lemon, garlic lemon herb grilled broccolini, baby potatoes | 28.95 |
| 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 broccolini, 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

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| 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

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| panzanella spinach, tomatoes, fresh mozzarella, english cucumber, rosemary bread, blue cheese, red onion, champagne dijon dressing | 7.95 |
| harvest salad* mixed greens, quinoa, red onion, roasted yams, brussel sprouts, pumpkin seeds, champagne vinaigrette | 8.95 |

ENTREES/VEGETARIAN

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|---|-------|
| tofu niçoise parsley lime aioli, tomato, basil, fingerling potatoes, chilled broccolini, hard boiled egg | 14.95 |
| pasta alfredo fresh fettuccine pasta from the alaska pasta company, sweet tomato, caramelized onions, zucchini squash, broccolini, mushroom | 15.95 |
| portobello parmesan orso style amber ale battered portobello mushroom, housemade tomato sauce, 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.

