



DINNER GLUTEN FREE/VEGETARIAN

APPETIZERS/GLUTEN FREE

roasted garlic cambozola chèvre, tomato chutney, olives, roasted garlic, rice crackers	13.95
marsala glazed tenderloin tips creamy polenta, crumbled feta	13.95
roasted pork belly pickled red onion, apple slaw, sriracha creme fraiche	7.50
seafood deviled eggs house smoked sockeye, bering sea king crab	7.50

SMALL SALADS/GLUTEN FREE

caesar romaine hearts, shaved parmesan	7.95
harvest salad baby greens, kale, apples, radish, grapes, blue cheese vinaigrette, candied pistachio, dried cherries, red onions	7.95
baby spinach spinach, tomatoes, fresh mozzarella, english cucumber, blue cheese, champagne dijon dressing	7.50

MEATS/GLUTEN FREE

rib-eye* cambozola au gratin potatoes, balsamic glaze, blue cheese crumbles, roasted broccolini	36.95
filet* fresh herb demi, kale, wild mushrooms, gorgonzola butter, creamy parmesan rosemary polenta	37.95
orso burger* hand formed fresh ground beef, zoe's dry cured coppa ham, stone ground mustard aioli, tomato, cambozola, grilled onions, pickled vegetables, side salad	16.95

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

wild alaskan sockeye salmon nicoise* grilled wild salmon, parsley lime aioli, roasted baby red potatoes, hard boiled egg, green beans, chilled broccolini	27.95
lemon chicken baby spinach , spinach, tomatoes, fresh mozzarella, english cucumber, blue cheese, red onion, champagne dijon dressing, balsamic glaze	16.50
grilled romaine with flat iron steak* balsamic, pine nuts, gorgonzola, tomato, onions, fresh salsa verde	22.95
tuscan chicken rotini garlic cream, caramelized onions, zucchini, parmesan	19.95
chicken parmesan orso style grilled chicken breast, housemade tomato sauce, fresh mozzarella, gf pasta	19.95

FROM THE SEA/GLUTEN FREE

wild alaskan sockeye salmon hazelnut butter, brown butter hollandaise, maple sweet potato, brussel sprouts	28.95
grilled fresh catch chef's choice grilled fresh fish, sherry vinegar, evoo, red onion, radish, capers, red quinoa salad	27.95
steamed bering sea king crab legs fresh broccolini, house smoked salmon stuffed tomato, drawn butter	49.95
wild alaskan halibut parsnip and beet puree, kale, bacon, shallots	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	4.50
crispy ravioli alaska pasta company five cheese ravioli, housemade tomato and pesto dipping sauces	8.95
roasted garlic cambozola chèvre, tomato chutney, olives, roasted garlic, flatbread crisps	13.95
rosemary potato bread sweet cream butter, sea salt, hummus, tomato chutney	5.50

SMALL SALADS/VEGETARIAN

panzanella spinach, tomatoes, fresh mozzarella, english cucumber, rosemary bread, blue cheese, red onion, champagne dijon dressing	7.50
harvest salad baby greens, kale, apple, radish, grape, blue cheese vinaigrette, candied pistachio, dried cherries	7.95

ENTREES/VEGETARIAN

tofu niçoise parsley lime aioli, tomato basil salsa, baby red potatoes, hard boiled egg, green beans, chilled broccolini	14.95
pasta alfredo fettuccine pasta, sweet tomato, caramelized onion, 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
seared tofu lemon vinaigrette, parsnip and beet puree, kale, shallots	15.95

*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.

