



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
chilled seafood verde wine poached calamari, shrimp, bay scallop, clams, fresh herb salsa verde	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, strawberries, quinoa, birch balsamic vinaigrette, toasted pumpkin seeds chèvre, red onions	7.95
baby spinach tomatoes, fresh mozzarella, english cucumber, blue cheese, champagne dijon dressing	7.50

MEATS/GLUTEN FREE

rib-eye* roasted fingerling potatoes, balsamic glaze, blue cheese crumbles, roasted asparagus	36.95
filet* wild mushrooms, gorgonzola butter, kale, creamy parmesan rosemary polenta	37.95
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 sockeye salmon nicoise* grilled wild salmon, parsley lime aioli, roasted fingerling potatoes, hard boiled egg, chilled asparagus	29.95
grilled prawn and strawberry salad spinach, arugula, blueberries, chèvre, coppa ham, candied pecans, red onion, fennel, birch balsamic vinaigrette	17.50
lemon chicken spinach salad 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

simply grilled copper river king salmon grilled asparagus, roasted fingerling potatoes, pesto, grape tomatoes	39.95
fresh copper river sockeye salmon asparagus, carrots, tomatoes, artichoke hearts, basil, pesto, garlic butter, lemon	29.95
steamed bering sea king crab legs fresh asparagus, house smoked salmon stuffed tomato, drawn butter	59.95
fresh alaskan halibut parsnip and beet puree, kale, bacon, shallots	39.95

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, strawberries, quinoa, birch balsamic vinaigrette, toasted pumpkin seeds chèvre, red onions	7.95

ENTREES/VEGETARIAN

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

