



DINNER

APPETIZERS

appetizer flight calamari misto, marsala glazed tenderloin tips, crispy ravioli	38
calamari misto buttermilk batter, harissa semolina crust, lemon, artichoke, sundried tomato aioli	17
marsala glazed tenderloin tips ^{gfAv} flash seared, creamy polenta, crumbled feta	17
crispy ravioli alaska pasta company five cheese ravioli, tomato and pesto dipping sauces	12
antipasto ORSO ^{gfAv} cured meats, smoked king salmon, grilled vegetables, marinated olives, artichoke, grape tomato, fresh mozzarella	20
crab cakes* pan-seared, spicy lemon remoulade, shaved fennel arugula salad	18
roasted tomato & prosciutto flatbread crisp flatbread, garlic oil, roasted grape tomatoes, aged prosiutto, fresh mozzarella cheese blend, arugula and fig balsamic glaze	14
ciabatta bread gorgonzola herb butter, tomato chutney	8

SMALL SALADS AND SOUPS

orso chowder alder smoked salmon, bacon, ocean clams, seafood cream broth	12
panzanella baby spinach, tomatoes, fresh mozzarella, english cucumber, ciabatta crouton, gorgonzola, red onion, champagne dijon dressing	11
caprese ^{gfAv} vine ripened tomatoes, fresh mozzarella, basil, extra virgin olive oil, sea salt, balsamic	12
beets and blue spinach arugula blend, shaved shallot, roasted golden beets, gorgonzola, port soaked cranberry & raisin, pistachio, garlic cream dressing, balsamic	11
fig and walnut ^{gfAv} spinach arugula blend, roasted apple, blonde fig, quinoa, spicy walnut, chevre cheese, pear balsamic dressing	11

FROM THE SEA

alaska salmon grilled ak salmon, light pepper rub, fennel tomato salad, truffle vinaigrette, rosemary polenta, grilled asparagus	38
orange pistachio halibut* grilled alaska halibut, pistachio pesto, orange prosecco butter sauce, spinach almond couscous, asparagus	44
pan-seared parmesan halibut* lemon parmesan crust, creamy spinach and mushroom risotto, roasted grape tomato, grilled asparagus, lemon caper sauce	45
alaska seafood spiedini* grilled salmon, halibut, scallops, shrimp, spinach almond couscous, lemon caper sauce, fresh herbs, tomato	49
crab stuffed white shrimp* large white shrimp with ocean crab stuffing, lemon caper sauce, fresh spaghetti from alaska pasta company, crimini mushrooms, spinach	39
semolina crusted alaska rockfish pan-seared harissa semolina crust, grilled vegetable antipasto, feta, balsamic vinaigrette, spinach almond cous cous, asparagus	29
seafood gemelli* ^{gfAv} alaska salmon, rockfish, scallops, white shrimp, parmesan, fresh lemon pesto cream sauce, fresh gemelli pasta from the alaska pasta company	35
alaska salmon insalata nizza* ^{gfAv} grilled ak salmon, chilled grape tomato, fresh basil, fingerling potatoes, hard cooked egg, asparagus, champagne vinaigrette, pesto aioli	36
alaska king crab* ^{gfAv} pound and a quarter steamed bering sea crab legs, spinach almond couscous, grilled vegetables	130

ORSO SPECIALTIES

chef special highlighting fresh seasonal ingredients creating a unique culinary experience ask your server for details	ask your server
ORSO osso buco slow braised lamb shank, creamy herb polenta, feta cheese, sweet and sour onions, olives and grape tomato, savory natural demi jus	46
filet mignon with grilled seafood spiedini* 7oz filet, yukon gold mashed potatoes, chianti green peppercorn demi glace, lemon caper butter sauce	59
filet mignon with crab stuffed shrimp* 7 oz filet, large white shrimp with ocean crab stuffing, chianti green peppercorn demi glace, oven roasted stuffed shrimp, lemon caper reduction, yukon gold mashed potatoes, grilled vegetables	56
filet mignon* 10oz filet, porcini herb rub, chianti green peppercorn demi glace, yukon gold mashed potatoes, grilled vegetables, crisp onion straws	56
ribeye* ^{gfAv} grilled 14oz center cut ribeye with rosemary balsamic marinade, gorgonzola butter, sauteed mushrooms, grape tomatoes, truffle oil, yukon gold mashed potatoes	58
chicken parmesan* ^v parmesan crusted chicken breast, housemade marinara, pesto, fresh mozzarella, braised vegetable, mushrooms, onions, spaghetti from alaska pasta company	28
tuscan chicken fettuccine ^{gfAv v} marsala mushrooms, garlic cream, baby spinach, zucchini, caramelized onions, sun dried tomatoes, parmesan, fresh fettuccine from the alaska pasta company	28
vegan sausage risotto spicy vegan sausage and spinach risotto, grilled portobello, asparagus, squash, balsamic vinaigrette, vegan mozzarella, fresh basil	28
enhance your entrée or enjoy as an appetizer	
Alaska King Crab 10oz steamed bering sea king crab, drawn butter, lemon	65
Seafood Spiedini skewered and grilled salmon, halibut, scallops, and shrimp, lemon caper sauce	21
Crab Stuffed Shrimp three large white shrimp with ocean crab stuffing, lemon caper reduction	15

^{gfAv} gluten free available

^v vegetarian option available

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

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





WINE, BEER & SPIRITS

WINES BY THE GLASS 6oz or 9oz					
chardonnay hedges ‘cms’, columbia valley, wa	14	20	cabernet sauvignon milbrandt, wahluke slope, wa	12	17
sauvignon blanc king estate, willamette vly, or	14	20	merlot januik, columbia vly, wa	15	22
pinot grigio esperto, veneto, italy	11	16	pinot noir stoller, willamette vly, or	14	20
pinot gris cedar & salmon, willamette vly, or	13	18	pinot noir archery summit, dundee hills, or	22	30
riesling long shadows ‘poets leap’, columbia valley, wa	13	18	sangiovese sassoregale, toscana, italy	12	17
white pinot left coast cellars, willamette vly, or	14	20	barbera vietti, piedmont, italy	14	20
rosé casasmith ‘vino’, quincy, wa	11	16	blend next, columbia valley, wa	12	17
prosecco maschio, italy	11		blend colosi rosso, sicily, italy	13	18
moscato risata, italy	12				
sparkling rose banfi rosa regale, montalcino, italy	15				

red or white table wine (500ml) 20

WASHINGTON

WHITES

01 chateau st. michelle sauvignon blanc, columbia vly 2023	40
07 k vintners viognier, yakima vly 2022	45
51 a to z rose 2021	45
04 l’ecole no 41 chardonnay, columbia vly 2017	55
06 sixto uncovered chardonnay, columbia vly 2017	60

REDS

16 luke merlot, wahluke slope 2019	45
125 casasmith ‘cervo’ barbera, wahluke slope 2021	50
127 casasmith ‘cinghiale’ sangiovese, wahluke slope 2021	50
20 owen roe ‘the abbot’s table’, columbia vly 2021	50
10 canvasback cabernet sauvignon, red mountain 2021	55
13 northstar merlot, columbia vly 2021	55
121 k vintner ‘motor city kitty’ syrah, yakima vly 2019	65
08 split rail winery ‘swamp donkey, red blend, snake river 2022	65
05 l’ecole no 41 merlot, walla walla vly 2012	75
23 thick skinned cabernet, red mountain 2018	75
19 long shadows ‘saggi’ super tuscan, walla walla vly 2020	90
11 woodward canyon #30 cabernet sauvignon, columbia vly 2021	95
17 long shadows ‘pedestal’ merlot, walla walla vly 2019	100
14 perede famille betz cabernet sauvignon, columbia vly 2018	150
25 cayuse impulsivo tempranillo, walla walla vly 2021	300

OREGON

WHITES

35 ponzi pinot gris, willamette vly 2022	40
32 roco chardonnay, willamette vly 2020	50
31 elk cove pinot gris, willamette vly 2022	55
29 adelsheim “staking claim” chardonnay, willamette vly 2019	65

REDS

38 ponzi pinot noir, willamette vly 2022	45
33 vin de days rouge, dundee hills 2022	50
40 territorial pinot noir, willamette vly 2022	55
08 split rail ‘swamp donkey’, snake river vly 2022	65
123 inscription pinot noir, willamette vly 2022	65
41 benton lane pinot noir, willamette vly 2021	75
37 adelsheim pinot noir, willamette vly 2022	85
49 cameron nebbiolo, willamette vly 2018	95
129 twomey cellars pinot noir, dundee hills 2020	100
48 ken wright cellars “savoya” pinot noir, willamette vly 2021	115
44 dom serene grand cheval, willamette vly 2017	150
43 dom serene evenstad pinot noir, willamette vly 2019	165

ITALY

WHITES

71 banfi la pettegolo vemontio, tuscanly 2022	40
52 terlato pinot grigio, fuiuli 2022	40
58 santa margarita pinot grigio, valdadige 2022	45
53 ernste + neue müller-thurgau, alto adige 2021	50
106 i vignoioli ceretto s. steffano moscato d’asti, piedmont 2020	50
50 santa margarita rose,trevenezie 2020	50
77 banfi principessa gavi gavi, montalcino 2021	55
63 torresella pinot grigio, venezia 2022	55
55 pio cesare chardonnay, piedmont 2018	55

REDS

64 ratti nebbiolo, peidmont 2020	45
97 altemura sasseo primitivo, salento 2017	45
91 masi campofiorin, veneto 2019	50
67 masi bonacosta valpolicella classico, veneto 2020	50
88 sassoregale sella antica red blend, tuscanly 2021	50
95 banfi chianti superiore 2020	55
98 gioventu (organic) sangiovese, chianti 2022	60
100 lamole maggiolo chianti classico (organic), chianti 2019	75
79 banfi ‘aska’ super tuscan, tuscanly 2020	80
75 varvaglionne dal 1921 papale primitivo, manduria 2020	85
85 le volte dell’ornellaia super tuscan, tuscanly 2021	90
109 cascina mignane nebbiolo, piedmont 2021	95
83 emiliano falzini il debbio cabernet franc, tuscanly 2019	95
74 ratti marcehasco barolo, langhe 2019	105
89 banfi “castello” brunello, tuscanly 2019	110
73 pio cesare barolo, piedmont 2018	125
76 feudi di san gregorio ‘serpico’ aglianico, irpinia 2014	150
94 tenuta regaleali rosso del conte blend, sicily 2016	175
65 pra ‘morandina’ amarone, valpolicella 2017	180
82 banfi poggio alle mura brunello, montalcino 2017	180
103 luce della vite super tuscan, tuscanly 2021	190
61 antinori tignanello, tuscanly 2020	200
112 banfi poggio all’oro brunello riserva, tuscan 2013	300
101 allegrini ‘la poja’ corvina, valpolicella 2015	300

SPARKLING

giuliana prosecco, veneto, italy nv	35
riondo rose, veneto, italy nv	40
santa margarita rose, valdadige, italy nv	45
santa margarita prosecco, valdadige, italy nv	45
zanasi lambrusco, castelvetro, italy nv	55
ettore germano “rosanna” extra brut rose, serralunga d’Alba, italy nv	65
king estate brut cuvee, willamette vly, or 2016	75
berlucchi ‘61 nature, franciacorta, italy 2012	115

ORSO BEERS

pint 7.50

- amber
- blonde
- hefeweisen
- raspberry wheat
- india pale ale (ipa)
- oatmeal stout

specialty beer 8.50

- orso crew brew - sauv blonde (12oz)
- imperial blonde (10oz)

bottled brews

- omission pale ale 6.50
- stella artois n/a 6
- double shovel cider, alaska
- appleanche 10
- pineapple 12

FEATURE COCKTAIL

- p.b. martini 14

COCKTAILS

- the alaska 15
- ORSO old fashioned 15
- barrel aged gin manhattan 15
- ORSO goldrush 14
- the smoking gin 15
- jalapeno martini 15
- elderflower martini 15
- blood orange cosmo 15
- chamomile collins 14
- empress lemon drop 15
- nero ORSO 14
- paper plane 14
- ORSO sangria 14
- adult rootbeer 13

SPARKLING COCKTAILS

- barolo con bolle 13
- “ORSO 75” 13

FLIGHTS

- italian flight: cascina vengore 20

- ‘sarrome’ arneis
- ‘campolungo’ barbera
- ‘belgardo’ nebbiolo

ak gin martini 15

- amalga, juneau
- 50 fathoms, haines
- aurora, anchorage

NON-ALCOHOL

- glacier brewhouse rootbeer 5
- glacier brewhouse cream soda 5
- pomegranate ginger ale 7
- chamomile arnold palmer 7
- non-alcoholic sangria 7

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menus on fsc certified
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recycled post consumer
fibers that are also
green seal certified



vintages subject to change