

Gloria's

Griddle & Grille

Come as a Customer...Leave as a Friend

**306 Windsor Highway
New Windsor NY 12553
(845) 565-1711**

Appetizers

BBQ Chicken Quesadilla

Charbroiled Chicken smothered with BBQ Sauce, Caramelized Onions melted Monterrey Jack and Cheddar on a charred Flour Tortilla served with Pico de Gallo, Guacamole and Sour Cream.

Buffalo Style Wings⁵

Tossed in our signature Buffalo Sauce served with a chunky Blue Cheese Dressing and Celery Sticks,

Available Sauces: Honey BBQ or Sweet and Sour

Homemade Spinach and Artichoke Dip

Served with Tri Color Tortilla Chips

Crackling Calamari

Served with homemade Marinara Sauce and Lemon Wedges

Available Sauces: Buffalo or Sweet and Sour

Nachos

Served with tricolor Tortillas and melted Monterrey Jack Cheddar Cheese topped with Green Onions, sliced Jalapenos, Chili, Sour Cream, Guacamole and Pico de Gallo

Mac & Cheese Bites

Elbow Macaroni & Creamy Cheeses, fried to perfection

Panko Crusted Crab Cakes

Lump Crab Meat spiced & pan fried to perfection, served with a Cajun Remoulade

Santa Fe Rolls

Three Egg Rolls Wrapped, stuffed with Chicken, Jack & Cheddar Cheese, Cilantro, Black Beans, Grilled Corn Peppers & Onions served with Avocado spread

Home Made Mozzarella Sticks

Fried Golden brown and served with our Home-Made Marinara Sauce

Gloria's Chili con Carne

Fresh homemade Chili accompanied with Tri-Color Tortilla Chips

Monster Onion Rings

Beer Battered Onions

Homemade Buffalo Chicken Rolls

Chicken smothered in our Signature Buffalo Sauce, Rolled in Wonton Cheese Wrapper accompanied with Celery and Blue Cheese Dressing

Chicken Tenders

Golden Brown Tenderloins accompanied with BBQ Sauce or Honey Mustard

Mambo Combo Platter

BBQ Ribs, Buffalo Wings, Mozzarella Sticks, Mac & Cheese Bites

Sizzling Fajita's

Grilled Chicken or Cajun Chicken

Sliced Steak

Cajun Shrimp

Choice of Any Two (2)

Served with Flour Tortillas, Pico DeGallo, Sour Cream & Guacamole & Jack & Cheddar Cheese

Salads

Lunch Portions Available 11AM - 4 PM

Classic House Salad

Sliced Plum Tomatoes, fresh Cucumbers, Bermuda Onions over a bed of Mixed Greens served with our House Dressing

Caesar Salad

Crisp Romaine Lettuce, Black Olives, Multi-grain Croutons gently tossed in our Signature Caesar Dressing topped with shaved Parmesan Cheese and Garlic Toast Wedges

Add Chicken

Add Shrimp

Add Ahi Tuna

Add Salmon

Buffalo Chicken Salad

Spicy Crispy pieces of Chicken Breast, Blue Cheese Crumbles, over a bed of Mixed Greens accented with Avocado slices served with Blue Cheese Dressing

Cobb Salad

Chicken Breast, Avocado, Blue Cheese Crumbles, Bacon, Tomato and Egg over a bed of Mixed Greens tossed in our House Vinaigrette

Blackened Chicken Salad

Blackened Chicken Breast on Cajun spices, Bermuda Onions, Mushrooms, hard Boiled Egg, Black Olives, Jack and Cheddar Cheese accompanied with choice dressing

Colby's Salad

Sliced Skirt Steak with Blue Cheese, sliced N.Y. Apples, Candied Walnuts and French Fried Onions, over a bed of Mixed Greens

Herbed Crusted Salmon Salad

Herb Crusted Fresh Atlantic Salmon served over a bed of Mixed Greens, Fresh Veggies and sliced Plum Tomato tossed in our homemade Tomato Basil Vinaigrette

Angelo's Seafood Salad

Grilled Shrimp, fried Calamari, marinated Egg Plant, Red Roasted Peppers over a bed of Mixed Green topped with an array of Cheeses tossed in our House Vinaigrette

Fresh Baby Spinach Salad

With fresh sliced Mushroom, Bacon, Boiled Egg, Plum Tomato wedges Bermuda Onions and Fresh Mozzarella drizzled with our Tomato Based Vinaigrette

Thai Chicken Salad

Grilled Chicken Breast tossed in a Thai Peanut Sauce served over a bed of Mixed Greens accompanied with sliced N.Y. Apples, Candied Walnuts, topped with Sesame Seeds and Mandarin Orange slices

Grilled Chicken Tostada Salad

Crisp Tri-Color Corn Tortilla Chips with Refried Beans piled high with Mixed Greens, Monterey Jack and Cheddar Cheese, Pico de Gallo, Green Onions, Cilantro, topped with an Avocado, Sour Cream and Salsa

Classic Greek Salad

Imported Feta Cheese, sliced Plum Tomatoes, Pepperoncini, Stuffed Grape Leaves, Red Onions, Kalamata Olives, Skinned Cucumbers accented with Pita Triangles gently tossed in our House Dressing

Portobello Chicken Salad

Marinated Portobello Mushroom, Grilled Chicken, Roasted Red Peppers and fresh Goat Cheese over a bed of Mixed Greens tossed with a Balsamic Vinaigrette



Dressings:

House

Caesar

French

Russian

Ranch

Bleu Cheese

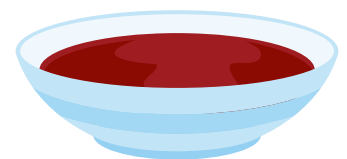
Honey Mustard

Tomato Basil
Vinaigrette

Raspberry
Vinaigrette

Balsamic
Vinaigrette

Grandma's Soups



Our soups are made fresh, daily

French Onion

Covered with Melted Mozzarella and Swiss, served in a Crock with a Seasoned Crouton on top

Chicken Noodle

In a Bowl

Soup of the Day

In a Bowl

Sandwiches

All Sandwiches Are Made To Order

Grilled Chicken

Grilled Chicken Breast, Lettuce, Tomato, Sun Dried Tomato Spread, Melted Mozzarella With Basil Mayo

Buffalo Chicken

Panko Crusted Chicken Breast Laced with our Buffalo Sauce Topped with Lettuce, Tomato and Crumbled Blue Cheese

Gloria's Grilled Prime Rib

Thin Sliced Grilled Prime Rib, Sautéed Onions, Bacon, Tomatoes and Pepper Mayo

The Chicken Philly

Thin Sliced Grilled Chicken Breast, Sautéed Onions and Peppers, Mushrooms with Melted Jack and Cheddar Cheese

BBQ Pulled Pork

Sautéed Onions, Melted Cheddar Cheese, Lettuce and Tomato

BBQ Chicken

Chicken Smothered in our Signature Sauce, Bermuda Onions, Topped with Melted Cheddar Cheese

The New Yorker

Hot Pastrami with Sauerkraut and Melted Swiss Cheese and Russian Dressings

Caesar Chicken

Tender slices of Grilled Chicken topped with Crisp Romaine Lettuce and Creamy Caesar Dressing

Blackened Chicken

Grilled with Cajun Spices, Lettuce, Tomato, Jack and Cheddar Cheese Basted with Honey Mustard

Club House Turkey

Smoked Turkey, Lettuce, Tomato, Bacon built on choice Bread and Mayo

El Cubano

Fresh pulled Spiced Pork, Ham, Melted Swiss, Lettuce, Tomato and Mustard

The Californian

Grilled Chicken Breast garnished with Sliced Avocado, Lettuce, Tomato, Red Onion and Chipotle Mayo

The Portobello

Marinated Mushrooms, Sautéed Spinach, Roasted Red Peppers, Topped with Melted Mozzarella Cheese

The Vegetarian

Grilled Zucchini, Eggplant, Roasted Peppers, Bermuda Onions, Lettuce, Tomato, Mozzarella Cheese and Basil Mayo

Your Choice of Bread

Grilled Panini

Wrapped Flour Tortilla

Ciabatta

Multigrain

100% Whole Wheat

Club Roll

Pita

Sides

Rice Of The Day

Garlic Mashed

Baked Potato

Wedge Cut Fries

Sweet Potato Fries

Fries w/ Gravey

Cheese Fries

Chili Cheese Fries

Bacon Cheese Fries

Giant Onion Rings

Sauteed Veggies

Sautee Spinach

10 oz. Steak Burgers

All Burgers Served With Fries., Lettuce & Tomato
Substitute A Veggie Burger or Turkey Burger For Any Item Below

The Classic Burger

10 oz. Steak Burger Cooked to your Liking

The Cheese Burger

Add Melted Cheese

Mushroom Swiss Burger

Sauted Mushrooms and Melted Swiss

Chili Cheddar Burger

Our Homemade Chili mounded on top of our 10 oz. Burger with Melted Cheddar

Bleu Cheese Burger

Crumbled Bleu Cheese melted atop 10 oz. Burger

BBQ Bacon Cheddar Burger

Smothered with our Signature BBQ Sauce topped with Smoked Bacon & Melted Cheddar

Grilled Portobello Burger

Grilled Portobello Mushroom layered over Spinach, Roasted Red Peppers, Lettuce, Tomato, with a Balsamic Vinagrette Reduction

Ahi Tuna Burger

Lettuce, Tomato, Red Onion, Dijon Mayo

Grilled Salmon Burger

Lettuce, Tomato, Sautéed Onions, Honey Mustard

Tex – Mex Burger

With Salsa Verde, Avocado and Pico de Gallo

Cajun Burger

Coated in Cajun Spices topped with Jack and Cheddar Cheese

Seafood

All Dinners Come With A Salad

Ahi-Tuna

Served with Cranberry Mango Chutney with Rice and Mixed Vegetables

Blackened Salmon

Served with Cajun Compound Butter, accompanied with Garlic Mashed Potato and Sautéed Vegetables

Fresh Tilapia Fillets

Topped with a Louisiana Creole Sauce accented with a Balsamic reduction served with Rice Pilaf and Sautéed Vegetables

Sword Fish

Topped with a Citrus Salsa served with Rice Pilaf and Sautéed Vegetables

Salmon Traditionale

Char-grilled Atlantic Salmon topped with a Lemon Butter Sauce over Sautéed Baby Spinach and Plum Tomato's accompanied with Rice

Shrimp On the Barby

Succulent Shrimp Skewered with fresh Peppers and Onions, a top our Savory Rice and Sautéed Vegetables on a Garlic Herbed Sauce

Skewered Scallops

Char-grilled until tender with Plum Tomato, onions served with Rice and Sautéed Spinach drizzled with extra virgin olive oil, fresh Lemon and Basil

Build Your Own Burger

Crispy Lettuce
Tomato

Red Onions
Pickles

BBQ Sauce
Wedge Fries
Buffalo Sauce

Cheese

Jack
American
Cheddar
Swiss
Mozzarella
Grilled Peppers
Grilled Onions
Grilled Mushrooms
Salsa Verde
Chili
Bacon
Avocado

Choice of Seafood Salsas

Mediterranean Sauce
*Chopped Plum Tomato,
Garlic Fresh Basil, Extra Virgin
Olive Oil and a Hint of Lemon*

Cranberry Mango
Chutney Sauce

Lemon Butter Sauce

Garlic and Herb Sauce

Lemon Caper Sauce

Roasted Red
Pepper Sauce

Asian Sauce

Tomato Basil
Cream Sauce

Salsa Verde
*Tomato, Onions,
Cilantro, Jalapenos*

Sautee's

All Dinners Come With A Salad

Chicken Shrimp Jambalaya With Salad

Sautéed Chicken chunks and mouth watering Shrimp with Sausage, Pepper and Onions in a Creole Sauce, served with Rice

Chicken Stir Fry

Sautéed Chicken strips with Snow Peas, Carrots, Celery, Peppers, Onions, Mushroom, Water Chestnuts, Baby Corn, gently tossed in our very own Stir Fry Sauce topped with Sesame Seeds, served over Rice

GG'S Sautee

Sautéed Broccoli, Mushrooms, diced Plum Tomatoes in light Garlic and Extra Virgin Olive Oil, Imported Parmesan Cheese all tossed in Linguini

Add Chicken

Add Shrimp

Sweet and Sour

Plump Chicken Strips battered and sautéed with Peppers and Onions in our Signature Sweet and Sour Sauce over Rice

Shrimp Margarita

Succulent Shrimp sautéed in a savory Plum Tomato served with Garlic and Herbs served over Linguini

Lemon Chicken

Sauteed Chicken Breast in a White Wine Lemon Herb Sauce over Linguine

Sautéed Shrimp Scallops

Succulent Shrimp, Tender Scallops Sautéed in a Tomato Basil Cream Sauce served with Linguini

Spa Pasta

Sautéed Broccoli, Sun-Dried Tomatoes and Artichoke Hearts in a White Wine Garlic Thyme Sauce with Imported Parmesan Cheese gently tossed in a Penne Rigate

Gloria's Combos

All Dinners Come With A Salad

New York Strip Steak and Shrimp on a Barbie

NY Strip Cooked to your liking topped with a Compound Butter accompanied with 4 Succulent Shrimp skewered with fresh Peppers and Onions Char-Grilled, served over a Bed of Rice and mixed Veggies

Blackened Duo

Fresh Sword Fish and Salmon with Cajun Spices topped with a Cajun Butter, served with Garlic Mash Potatoes and mixed Veggies

Scallops and Skirts

Marinated Grilled Skirt Steak and Sea Scallops on a skewer with Tomatoes and Onions over Sautéed Spinach accompanied with Garlic Mashed Potato

Char Grilled Rib Eye and Herbed Shrimp

Juicy Rib Eye cooked to your liking with Succulent Shrimp accompanied with Mashed Potato and a Medley of Steamed Veggies

½ Rack Ribs

With Shrimp & Scallops brushed with a sauce

½ Rack Baby Back Ribs & ¼ Roasted Chicken BBQ Style

Tender BBQ Ribs and Herbed Roasted Chicken accompanied with Rib Chops

Steak, Ribs, Chops & Poultry

All Dinners Come With A Salad

New York Strip Steak

New York Strip topped with Garlic Herb Butter, served with your choice of Potato and Sautéed Vegetables

½ Lemon Herbed Roasted Chicken

Served over Rice

Gloria's Ribs

Full rack cooked slowly, always tender, brushed with our signature BBQ Sauce, served with Sweet Potato French Fries and Fried Onions

Blackened Del Monaco

Pan served with Cajun Spices topped with Cajun Butter, Grilled Red Onions, served with Rice Pilaf and Mixed Vegetables

Char Grilled Skirt Steak

Marinated Skirt Steak Grilled to your liking topped with Sautéed Onions and Mushrooms served with Garlic Mashed Potatoes Sautéed Vegetables and French Fried Onions

Char Grilled Rib Eye

Sautéed Onions, Mushrooms and Peppers in a Red Wine Reduction served with Garlic Mashed Potatoes and Sautéed Veggies

½ BBQ Roasted Chicken

Over our Mashed Potatoes & Sautéed Veggies

Classic Prime Rib

Always thick cut and juicy, prepared to your liking, served with Mashed Potatoes, Sautéed Vegetables and French Fried Onions Au-jus

Prime Cut Filet Mignon

Served with Garlic Mashed Potatoes, Sautéed Spinach in a Demi Glaze Sauce

Angelo's Pork Chops

Grilled Chops over Apple Celery Stuffing and Mixed Veggies topped with a Pork Demi Glaze

Sides

Rice Of The Day

Garlic Mashed

Baked Potato

Wedge Cut Fries

Sweet Potato Fries

Fries w/ Gravey

Cheese Fries

Chili Cheese Fries

Bacon Cheese Fries

Giant Onion Rings

Sauteed Veggies

Sautee Spinach

