

MAINSTAY

KITCHEN
AND
COCKTAILS

SOCIAL

SALEM
WATERFRONT
HOTEL

APPETIZERS

Gf Nachos – 16

House-Made Corn Tortilla Chips | Pico de Gallo | Black Beans |
Avocado Cream & Lime-Sour Cream | Scallions | Jalapeños |
Monterey Jack | Cheddar | Queso

• Add Chicken +5 | Ground Beef +6 | Steak +9 •

Gf Chicken Tenders – 16

House-Battered Tenders | Side of Fries

• Your choice of plain or tossed in buffalo or BBQ sauce
Served with ranch, honey mustard, or blue cheese •

Wings – 14

Seven House-Seasoned Dry Rub Jumbo Wings | Scallions

• Your choice of plain or tossed in buffalo or BBQ sauce
Served with ranch, sweet Thai chili, or blue cheese •

Meatballs w/ Crostini – 13

Four Meatballs | Whipped Ricotta | Crostini

Warm Soft Pretzels – 13

Five Pretzel Rods | Beer Cheese | Mustard Seed

Gf Truffle Fries – 13

Served with Lemon-Truffle Aioli

Brisket Cheddar "Donuts" – 14

Fried Brisket & Cheddar Rings | Queso

Buffalo Chicken Rangoons – 14

Four Rangoons | Fried Buffalo Chicken |
Cream Cheese | Scallions

Fried Burrata – 16

Three Deep-Fried Burrata Balls | Pesto Filling |
Creamy Marinara | Crostini

HANDHELDS

All burgers & sandwiches are served with French fries
Sub for avocado or truffle fries +5
Gluten-free Udi roll + 5

GF Mainstay Burger – 20

Two 4oz Beef Patties - Cooked Medium | American Cheese |
Garlic Aioli | Lettuce | Tomato | Red Onion

• Add Caramelized Onions +1 | Jalapeños +1 | Pickles +1 |
Fried Egg +2 | Pico de Gallo + 2 | Bacon +2 •

GF Turkey BLT – 18

Sliced Turkey | Bacon | Lettuce | Tomato |
Red Onion | Chipotle Aioli

• Your choice of white, wheat or rye bread •

Thai Fried Chicken Sandwich – 18

Fried Chicken | Gochujang | Thai Slaw | Brioche Bun

GF Pesto Chicken Sandwich – 19

Lemon Pepper Grilled Chicken | Mozzarella |
Spinach | Homemade Pesto

GF Blueberry & Brie Grilled Cheese – 17

Fresh Blueberries | Blueberry Preserve | Brie |
Hot Honey | Sourdough Bread |

Meatball Sub – 20

Homemade Meatballs | Whipped Ricotta |
Mozzarella | French Baguette

Gf • Selection is already gluten-free (gluten cross-contamination for all fried items) •

GF • Selection can be MADE gluten-free - Please consult your server •

-ALL PRICES ARE TAX INCLUSIVE-

SOUPS & SALADS

Gf Chicken Vegetable Soup (Cup or Crock) – 8 / 11

New England Clam Chowder (Cup or Crock) – 8 / 11

GF Roasted Pumpkin Soup (Cup or Crock) – 8 / 11

Gf Harvest Salad – 18

Arugula | Roasted Pumpkin | Honeycrisp Apples | Crispy Prosciutto |
Feta | Pomegranate Seeds | Apple Cider Vinaigrette

GF Caesar Salad – 15

Romaine | House-Made Croutons |
Creamy Caesar Dressing | Shaved Parmesan
• Add Chicken +5 | Steak +8 | Salmon +9 •

ENTRÉES

GF Penne alla Vodka – 18

Penne | Homemade Traditional Vodka Sauce | Whipped Ricotta
• Add Fried Chicken Cutlet +5 •

***Grilled Steak Tips – 29**

House-Marinated Teres Major Steak Tips |
Mashed Potatoes | Seasonal Veggies

GF Chicken Parmesan – 23

Breaded Chicken Breast | Penne |
Shredded Mozzarella | Basil | Red Sauce

Gf Fish & Chips – 25

Fried Local Haddock | Thai Coleslaw | Tartar Sauce | French Fries

Pumpkin Orzo – 24

Orzo | Pureed Pumpkin | Grilled Chicken |
Shredded Parmesan | Carrots | Zucchini | Pumpkin

GF House Mac – 16

Elbow Pasta | Monterey Jack | Cheddar |
American | Ritz Crumble Topping
• Add Buffalo Chicken +4 | Steak Tips +6 •

DESSERTS

Double Chocolate Brownie Sundae – 13

Served with Vanilla Ice Cream

Berry Bread Pudding – 12

Served with Vanilla Ice Cream

Apple Crisp – 14

Served with Cider Donut Ice Cream & Caramel Sauce

Gf Ice Cream Cup – 8

Three Scoops of Vanilla Ice Cream
• Whipped cream & chocolate syrup optional •

DESSERT COCKTAILS

Cinnamon Affogato – 15

Disaronno Liqueur | Vanilla Ice Cream | Espresso | Cinnamon

Limoncello Float – 15

Limoncello Liqueur | Vanilla Ice Cream | Prosecco

KID'S MENU

MEALS – 10

Chicken Tenders / Bubby's Burger / Mac & Cheese / Grilled Cheese
• All Kid's Meals come with French Fries •

DIRT CUP – 6

Chocolate pudding with Oreo crumble & gummy worms

***Some items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of borne illness.
For parties of 6 or more, a 20% gratuity may be added to your bill.**

Before placing your order, please inform your server if anyone in your party has a food allergy.