



DINNER

Starters

New England Clam Chowder | North Atlantic clams | Yukon gold potatoes | Westminster oyster crackers | 7

Distinctively Crafted Soup of the Day | 6

New England Cod Cakes | Seared New England cod cakes | roasted corn | tri-color peppers | velvet sauce | 14

Smoked Paprika Shrimp GF | shrimp | paprika | roasted aioli | 15

Housemade Beef Meatballs | Tomato marinara sauce | Italian ciabatta | 12

Kipes | Bulger wheat rolls | seasoned ground beef | yogurt mint sauce | 12

Portuguese Mussels | Chorizo sausage | peppers and onions | spicy tomato broth | garlic | Italian ciabatta | 14

Grilled Baby Octopus GF | Baby octopus | pickled red onions | 12

Artichoke Spinach Dip | Spinach dip | Béchamel sauce | baby artichoke hearts | herbed crostini | 12

Salads

The Riverbend Salad GF | Local lettuce | goat cheese applewood smoked bacon | tomatoes | cucumber choice of dressing | 9

Caesar Salad | Romaine lettuce | Caesar dressing shaved parmesan cheese | herbed croutons | 12

New England Cobb Salad GF | Mixed lettuce Hass avocado | vine tomato | Great Hill Farm blue cheese | hard boiled farm-raised egg applewood smoked bacon | blue cheese dressing | 13

Spinach Salad GF | Baby spinach | Glenview Farm feta seedless red grapes | toasted sunflower seeds | 12

Add | Herbed Grilled Chicken 4
Marinated Shrimp 5 | Grilled Teres Major* 6
Grilled Atlantic Salmon* 7

Sparkling Wine

La Marca | Prosecco | Italy | 9

Segura Viudas | Brut | Spain | 8

Beringer | White Zinfandel | California | 8

Provenance | Sauvignon Blanc | New Zealand | 13

Skyfall | Pinot Gris | Washington | 8

Cakebread | Chardonnay | California | 18

Aquinas | Cabernet Sauvignon | California | 12

St. Francis | Merlot | California | 12

La Crema | Pinot Noir | California | 14

Entrees

All natural hand cut steaks served with choice of one side

Pollo Arrosto GF | Semi-boneless roasted chicken breast and thigh | roasted garlic mashed potatoes | sautéed spinach | white wine sauce | 25

Roasted Atlantic Sea Scallops GF | Grilled rainbow Swiss chard | sweet potato puree | 27

Seared Atlantic Salmon Florentine* GF | Spinach | oven roasted tomato | parmesan risotto | velvet sauce | 26

Braised Short Rib Ragù | Short rib | orecchiette pasta | 24

Puttanesca Penne | Penne | spicy tomato sauce | kalamata olives | capers | anchovies | 18

Grilled Australian Lamb Sirloin GF | Mascarpone cheese polenta | roasted seasonal vegetables | port wine demi-glace | 34

Maine Family Farms All Natural Strip Steak* GF | Char-grilled strip steak | fresh herbs | sea salt | 32

Grass-Fed Beef Tenderloin* GF | Seared beef | fresh locally made herb butter | 36

Hanger Steak Frites* GF | Herb marinated hanger steak | house cut fries | 31

Chef's Fish of the Day | market price

Sides 6

Brussels Sprouts with Applewood Smoked Bacon

Whipped Sweet Potato with Cinnamon Butter

Parmesan Risotto

Seasonal Vegetables

Roasted Garlic Mashed Potatoes

Potatoes Au Gratin

House Cut Fries

Desserts

Boston Cream Torte | Boston cream pie | dark chocolate ganache | vanilla pastry cream | 8

Key Lime Pie | Creamy pie | 7

Flourless Chocolate Rum Cake GF | Vanilla bean ice cream | 7

Seasonal Sorbet | Mango | Raspberry | Lemon | 7

Executive Chef - Angelo Senises

Director of Restaurants - Svetlozar (Sunny) Miloshev

GF Items can be made Gluten Friendly

Locally sourced. Regional flavor. Housemade ingredients.

Please inform your server if anyone in your party has a food allergy before placing your order.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% gratuity will be added to parties of 6 or more.

Follow us on Instagram: #boston_marriott_newton

SIGNATURE COCKTAILS

Hand-Crafted with Fresh Juice

Dynamic Espresso Martini

Espresso | vodka | Baileys Irish Cream | white crème de cacao | shaved chocolate | 11

Banana Split Martini

Banana liqueur | white crème de cacao | Godiva Liqueur | shaved chocolate | 11

Totem Pole Manhattan

Maker's Mark | sweet vermouth | bitters | cherry | 12

Norumbega Cosmo

Grey Goose Le Citron | Cointreau | lime juice | cranberry juice | 14

Florodora

Bombay Sapphire Gin | tequila | lime juice | sugar | ginger syrup | ginger ale | 11

The Riverbend Bloody Mary

Vodka | New England Bloody Mary mix | celery | tomato | pickle | lemon | olive | cilantro | price varies based on selected vodka

Captivating Bellini

Peach schnapps | sparkling wine | choice of juice | twist | 11

Moscow Mule

Ginger beer | vodka | lime juice | 11

Ferris Wheel Mule

Bacardi Rum | club soda | simple syrup | lime juice | mint | 11

Skinny Margarita

Patrón Silver Tequila | lime juice | lime wedge | kosher salt | 12

Canoe Ride

St Germain Liqueur | pomegranate liqueur | soda | mint | lime | 12

Brilliant Mimosa

Orange or grapefruit | sparkling wine | choice of juice | grenadine by choice | twist | 11

Red Sangria

Merlot | triple sec | brandy | fresh squeezed orange and citrus | splash of Mist TWST | 11

White Peach Sangria

Pinot Grigio | Peach Schnapps | fresh oranges and strawberries | splash of Mist TWST | 11

SINGLE MALTS, SCOTCHES & COGNACS

Glenfiddich 12 yr **12**

Glenlivet 12 yr **12**

Macallan 12 yr **13**

Macallan 18 yr **47**

Johnnie Walker Blue **47**

Johnnie Walker Black **13**

Johnnie Walker Gold **25**

Remy VSOP **13**

Remy XO **30**

Hennessy XO 80 **40**

BEER

Featured Beers Served in Traditional Glassware

DRAFT BEERS

Blue Moon7

Bud Light7

Guinness Draught, Ireland7

Peak Organic IPA, Maine7

Samuel Adams Seasonal, New England7

Stella Artois, Belgium7

BOTTLED BEERS

Amstel Light6.5

Budweiser, Bud Light6

Blue Moon6.5

Bass Ale6.5

Coors Light6

Corona Extra, Corona Light6.5

Harpoon IPA6.5

Heineken, Heineken Premium Light6.5

Michelob Ultra6

Miller Lite6

O'Doul's (n.a.)6

Peak Organic Nut Brown Ale6.5

Redbridge Gluten-Free6.5

Samuel Adams Boston Lager, Samuel Adams Light6.5

WINES BY THE GLASS

Sparkling Wine

La Marca, Extra Dry, Prosecco, Veneto, Italy 3 oz 6 oz
5 9

Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain, NV 4 8

Blush

Beringer Vineyards, White Zinfandel, California 4 8

Chardonnay

Chateau St. Jean, North Coast, California 5 9

Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California 7 13

Cakebread Cellars, Napa Valley, California 9 18

Smoking Loon Steelbird, California 4 8

Clos Du Bois, North Coast 5 10

Beaulieu Vineyard (BV) Coastal Estates, California 4 8

White Varietals

Skyfall Pinot Gris, Columbia Valley, Washington 5 8

Pighin, Pinot Grigio, Friuli Grave, Italy 5 9.5

Brancott, Sauvignon Blanc, Marlborough, New Zealand 5 8.5

Provenance Vineyards, Sauvignon Blanc, Napa Valley, California 7 13

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, 5 8.5

Pinot Noir

Mark West, California 3 oz 6 oz
5 9

La Crema, Sonoma Coast, California 7 14

Hob Nob, Languedoc-Roussillon, France 5 8.5

Merlot

St. Francis Vineyards, Sonoma County, California 5 10.5

Beaulieu Vineyard (BV) Coastal, California 4 8

Cabernet Sauvignon

Beaulieu Vineyard (BV), Coastal California 4 8

Avalon, California 6 9

Aquinas, Napa Valley, California 7 12.5

Franciscan Estate, Napa Valley, California 8 15

Red Varietals and Table Wines

Alamos, Malbec, Mendoza, Argentina 5 9

Ruta 22 Malbec, Mendoza, Argentina 4 8

Ravenswood Zen of Zin, Zinfandel, Sonoma, California 5 9

Apothic, Red Blend, California 5 8.5

Ports

Fonseca Bin 27 9

Quinta do Noval 10 yr. Tawny 10

Sandeman 20 yr. Tawny 14

Taylor Fladgate LBV 9