



LUNCH

Beginnings

New England Clam Chowder | Oyster crackers | 7

French Onion Soup | Caramel onion soup | herbed crouton | toasted Gruyère cheese | 7

Soup of the Day | crafted daily | 7

Margherita Pizza | Fresh mozzarella cheese | plum tomatoes | fresh basil | housemade pizza dough | 12

BBQ Chicken Pizza | Crumbled blue cheese house bbq grilled chicken | red onions | cilantro housemade pizza dough | 15

Buttermilk Fried Chicken Tenders | Choice of sauce | celery | carrot | 12

Fried Artichoke Hearts | Roasted garlic aioli | 10

Pan Fried New England Cod Cakes | Roasted corn tri-color peppers | cream sauce | 14

Greens

Riverbend Salad | Locally grown lettuces | goat cheese smoked bacon | sweet tomatoes | cucumber choice of dressing | 11

Mediterranean Salad | Romaine lettuce | sweet tomatoes kalamata olives | cucumber | red onion | feta cheese oregano vinaigrette | 12

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

Cobb Salad | Mixed lettuces | avocado | vine tomatoes local blue cheese | hard cooked egg | smoked bacon blue cheese dressing | 14

Spinach Salad with Strawberries | Creamy goat cheese toasted sunflower seeds | balsamic vinaigrette 13

Add | Herbed Grilled Chicken 5
Marinated Shrimp 6 | Grilled Steak Tips* 6
Grilled Atlantic Salmon* 7

Dressings | Balsamic Vinaigrette | Caesar | Ranch Blue Cheese | Italian | 1000 Island | Cilantro-Lime Raspberry Vinaigrette

Espresso and Specialty Drinks

Starbucks Coffee | 3.50 Single Espresso | 3.50

Starbucks Cappuccino | 5 Double Espresso | 5

Starbucks Latte | 5 Hot Tazo Tea | 3.50

Hot Chocolate | 3.50 Iced Tazo Tea | 3.50

Sandwiches | Burger

Choice of: House fried chips | french fries | side salad and homemade pickles

Char-Grilled Half Pound Angus Beef Burger* | Toasted buttered brioche | local cheddar | smoked bacon bibb lettuce | vine tomato | onion | 18

The Riverbend Club | Fresh roasted turkey | vine tomato bibb lettuce | smoked bacon | mayonnaise | toasted country bread | 15

New England Lobster Salad Roll | Bibb lettuce | toasted buttered brioche roll | coleslaw | 20

Steak and Cheese | Shaved sirloin | muenster cheese caramelized onions | herb mayonnaise | fresh pretzel sub roll | 15

Blackened Chicken Sandwich | Avocado spread lettuce | tomato | onion | swiss cheese | herb aioli grilled ciabatta | 14

Salmon Burger* | Pan seared salmon burger | fresh herbs & garlic | baby arugula | pickled red onions roasted garlic aioli | toasted brioche bun | 16

Roasted Poblano Pepper-Black Bean Veggie Burger | Lettuce | tomato | onion | chipotle mayonnaise toasted brioche bun | 14

Caprese Wrap | Fresh greens | arugula | basil fresh mozzarella | vine tomatoes | balsamic dressing | 13

Entrees

Steak Tips | Herb marinated teres major steak tips | house cut fries | grilled asparagus | 19

Penne Carciofi | Penne pasta | artichoke hearts | oven roasted tomatoes | garlic lemon white wine pan sauce | 15

Chicken Rigatoni | Chicken breast | oven roasted tomatoes | fennel | sweet peppers | baby spinach | white wine cream sauce | fresh rigatoni pasta | 17

Classic Fish and Chips | Sam Adams Boston Lager marinated cod | dusted with corn flour | house cut fries | coleslaw | tartar sauce | 15

Desserts | 7

New England Boston Cream Pie | Boston cream pie dark chocolate ganache | vanilla pastry cream

Lemon Raspberry Shortcake | Lemon mousse raspberry gelee | vanilla sponge cake | whipped cream raspberry sauce | lemon icing | fresh raspberries

Vanilla Chocolate Amaretto Cake | Chocolate cake vanilla mousse | Amaretto caramel sauce | chocolate ganache toasted almonds | chocolate curls | whipped cream

Executive Chef - Angelo Senises | Director of Restaurants - Svetlozar (Sunny) Miloshev

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

Commonwealth Ave. Martini

Tito's Handmade Vodka | Tanqueray 10 | blue cheese olives | 12

Totem Pole Manhattan

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

Norumbega Cosmo

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

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 | 12

Skinny Margarita

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

Brilliant Mimosa

Orange or grapefruit | sparkling wine | choice of juice | grenadine by choice | twist | 12

Riverside Mule

Ginger beer | vodka | blue curaçao | lime juice | 12

Ferris Wheel Mojito

Bacardi Rum | club soda | simple syrup | lime juice | mint | 12

Newton-ini

Tito's Handmade Vodka | peach liqueur | 12

Sunset on the Charles

Coconut rum | Bully Boy Boston Rum | peach schnapps | orange juice | pineapple juice | grenadine | lime wheel | cherry | 12

Dark and Stormy Auburndale

Gosling's Black Seal Rum | bitters | ginger beer | 12

Red Sangria

Merlot | triple sec | brandy | fresh squeezed orange and citrus | splash of Mist TWST | 12

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

Heineken6.5
 Michelob Ultra6
 Miller Lite6
 O'Doul's (n.a.)6
 Redbridge Gluten-Free6.5
 Samuel Adams Boston Lager6.5

WINES BY THE GLASS

Sparkling Wine

| | | |
|---|-------------|-------------|
| | <i>3 oz</i> | <i>6 oz</i> |
| La Marca, Extra Dry, Prosecco, Veneto, Italy | 5 | 9 |
| Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain, NV | 4 | 8 |

Rosé

| | | |
|---|---|---|
| Beringer Vineyards, White Zinfandel, California | 4 | 8 |
|---|---|---|

White Varietals

| | | |
|--|---|-----|
| Skyfall Pinot Gris, Columbia Valley, Washington | 5 | 8 |
| Pighin, Pinot Grigio, Friuli Grave, Italy | 5 | 10 |
| Brancott, Sauvignon Blanc, Marlborough, New Zealand | 5 | 9 |
| Provenance Vineyards, Sauvignon Blanc, Napa Valley, California | 7 | 13 |
| Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand | 6 | 12 |
| Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, | 5 | 8.5 |

Chardonnay

| | | |
|---|---|----|
| Chateau St. Jean, North Coast, California | 5 | 10 |
| 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 |

Cabernet Sauvignon

| | | |
|--|-------------|-------------|
| | <i>3 oz</i> | <i>6 oz</i> |
| Beaulieu Vineyard (BV), Coastal California | 4 | 8 |
| Avalon, California | 6 | 9 |
| Aquinas, Napa Valley, California | 7 | 12 |
| Franciscan Estate, Napa Valley, California | 8 | 15 |

Merlot

| | | |
|--|---|----|
| St. Francis Vineyards, Sonoma County, California | 5 | 12 |
| Beaulieu Vineyard (BV) Coastal, California | 4 | 8 |

Pinot Noir

| | | |
|---|---|----|
| Mark West, California | 5 | 9 |
| La Crema, Sonoma Coast, California | 7 | 14 |
| Hob Nob, Languedoc-Roussillon, France | 5 | 9 |

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 | 10 |

Ports

| | |
|--|----|
| Fonseca Bin 27 | 10 |
| Quinta do Noval 10 yr. Tawny | 11 |
| Sandeman 20 yr. Tawny | 15 |
| Taylor Fladgate LBV | 10 |