

# Sun Glows on Sunset Grille



Sunset Grille's sirloin steak entrée features a lobster béarnaise sauce and garlic mashed potatoes.

## At day's end, Bourne restaurant offers a dazzling show of ocean and sky

By Sean Corcoran / Photography by Tom Croke

Frank Falcone and Danny Martin started working together twenty-three years ago when they were both fourteen and living in Connecticut. The childhood chums got jobs at the Ridgefield Coffee Shop, washing dishes and busing tables. Now, they're thirty-seven and together in the restaurant business again.

Falcone owns Sunset Grille at the Brookside Club in Bourne and Martin is its head chef. They've come a long way from their coffee-shop days. Martin has prepared meals at some of Nantucket's finest restaurants, such as the White Elephant and Harbor House Village. Falcone never left the business, even while earning an MBA at Suffolk University in Boston.

Sunset Grille lives up to its name. Its rear veranda seats fifty people, and as the sun finishes its daily display of color and dips below the waters of Buzzards Bay, diners often become so overwhelmed by the

natural beauty that they begin to applaud.

"The sunsets really are the crowning jewel here," Falcone says. "We have people who watch the sunset clapping. It's really a nice time."

The spontaneous reaction to Mother Nature's light show suits the atmosphere of Sunset Grille just fine. It is located at the public Brookside Golf Club, but this is not a stuffy, overly masculine clubhouse restaurant. Butternut wood complements the crown molding on the ceilings and the stone fireplace gives the restaurant a warm, comfortable atmosphere. The bar is made of granite. Inside, diners sit in leather chairs.

"The goal is to bring people into a really nice club atmosphere without all the pretension," Falcone says. "I don't want this to be a place people can only come on their anniversary. I want them to come nightly. And that's what we've achieved so far."



Sunset Grille chef Danny Martin, left, and owner Frank Falcone are boyhood friends. At right, fresh dayboat scallops are served with lobster and asparagus risotto.



Banana peppers garnish Sunset Grille's Crispy Fried Calamari, while sweet Thai chili sauce adds another note to the flavor.



Grilled Tuscan Bruschetta can whet your appetite for the next course.



Fresh fruit accompanies Crème Briolette.

Falcone and Martin recognize that even with the greatest view in the world, people won't come back if the food and service aren't good. So they've created a straightforward menu of seafood, steaks and sandwiches, all made to order under Martin's scrutiny.

"I do all the ordering, all the receiving myself," Martin says. "I'm on the line almost every shift, and I see pretty much everything that rolls out that (kitchen) door."

The menu includes at least five seafood dishes; local catches are delivered daily. Sea scallops are collected by fishermen in the morning and are in the kitchen that afternoon, Martin says. Other sea favorites include Pan-Roasted Salmon over sautéed spinach with roasted garlic and tomato *buerre blanc*, and Pan-Roasted Cod

with vegetable succotash and ancho chili butter.

The steak sandwich is made with sliced hangar steak on a garlic baguette. Also of note is the Memphis-Rubbed Roast Pork Loin with apple-fennel sauce over mashed potatoes. Nothing on the menu is over \$30; the Brookside Burger is less than \$10.

It's worth noting that when the sun starts to set, there's not a bad seat inside the restaurant or outside on the veranda. The Sunset Grille's reputation is growing, so it's best to make a reservation. ♦

**Sunset Grille at The Brookside Club** is at 11 Brigadoon Road, Bourne. Call 508-743-0705; [www.thebrookside-club.com](http://www.thebrookside-club.com).