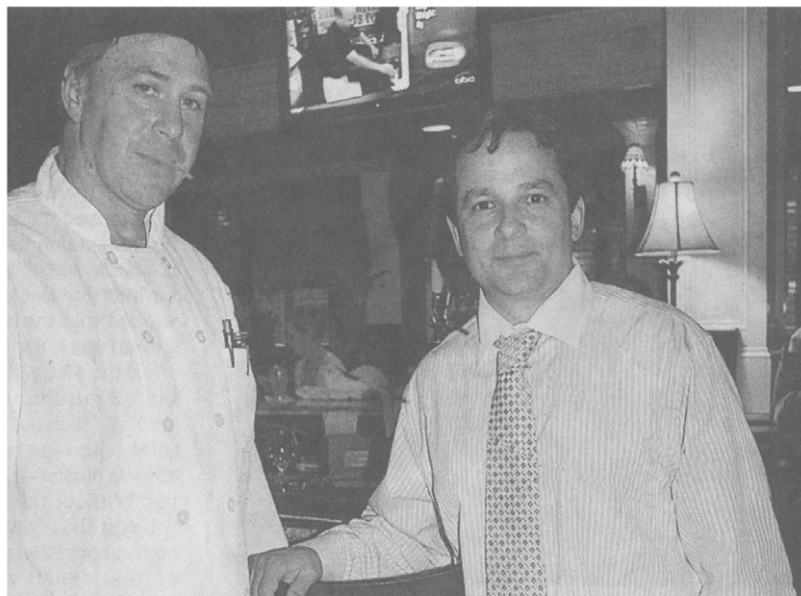


# Boston Sunday Globe

JUNE 27, 2010

## People & Places



ELAINE CUSHMAN CARROLL FOR THE BOSTON GLOBE

At Suffolk Grille, chef Jeff Harding (left) and owner James Marathas.

## In Canton, something worth celebrating

### Suffolk Grille

2790 Washington St., Canton

339-237-4700; [www.suffolkgrille.com](http://www.suffolkgrille.com)

Opens at 11:30 every day, except Sunday at noon. Kitchen open Sunday to Tuesday until 9 p.m.; Wednesday to Saturday, 10 p.m. Bar open until 1 a.m.

AmEx, MasterCard, Visa

Reservations accepted

Accessible to the handicapped

For a one-year-old, Suffolk Grille is pretty grown up.

The upscale restaurant in Canton serves a tasty assortment of chicken, fish, and meat dishes, in the \$12 to \$20 range, with a few choices higher than that.

A trio that included our daughter visited on a Tuesday night. We were seated promptly in a comfortable booth and served hot rolls.

We started with a couple of appetizers — clams casino (\$9.50) and seared scallops crostini (\$10). Both were excellent, but we especially loved the clams, which were local and stuffed with bacon, garlic, and chopped onions. The scallops, lightly glazed, were served with slices of fresh,

sweet tomatoes and warmed mozzarella sandwiched on the crostini.

We opted for three different entrees: Suffolk chicken penne (\$14.50), chicken saltimbocca (\$15), and a special, baked haddock in parchment paper (\$17).

The chicken penne featured sautéed chicken with artichoke hearts, sun dried tomatoes, asparagus, and shallots in a lemon and white wine sauce.

The baked haddock special was light and simple, cooked in a pouch with carrots, peppers, and broccoli. We had homemade mashed potatoes and candied carrots for sides.

The chicken saltimbocca was the heaviest dish of the night, with sautéed chicken medallions, prosciutto, and fresh mozzarella in a Marsala wine sauce.

The platter of desserts featured a chocolate lava cake, carrot cake, and cheesecake with strawberries. All desserts are made on site, but we were too full to put much of a dent in them.

Our server was Wolomar Ceolin — a native of Italy who was gracious, informative, and provided top-notch service.

SUFFOLK  
GRILLE

2790 Washington St, Canton  
on the Canton/Milton Line

339-237-4700

SuffolkGrille.com

Owner James Marathas of Milton, formerly of Canton, has been involved with restaurants for years. He ran his father's restaurant, Nick's Place, for more than 15 years and also owns Centerfield's in Canton. Centerfield's at 2 Forge Pond Road has a more casual atmosphere than Suffolk.

Chef Jeff Harding, who has been cooking for about 35 years, has been working for Suffolk for about six months and has been fantastic, said Marathas.

The restaurant, which celebrates its first anniversary this month, has a great location on the Canton-Milton line — on Route 138, right off Route 93 (or off Route 128, if you still aren't used to the name change).

Although it shares a building with Dunkin' Donuts, the atmosphere is nice enough to draw patrons from nearby major businesses, including One Beacon Insurance and Dunkin' Donuts headquarters. "We thought it was a perfect spot," said Marathas.

The restaurant holds about 100, including a pleasant bar, where the full dinner menu is served.

The indoor décor is nice, with dark wainscoting and beige walls. The place settings are modern and attractive: curved porcelain salt and pepper shakers, square plates, thin coffee cups in metal holders. The music was a little loud, we thought, but not overly so.

Suffolk also has "early bird" specials from 3 to 6 p.m. (Sundays, noon to 5 p.m.) priced at \$11. It also has lunch specials priced at \$6.

The restaurant takes its names from the Suffolk Resolves, a precursor to the Declaration of Independence, that was signed in the Doty Tavern, once located nearby.

The motto of the restaurant is "Bringing great food and spirits to longtime meeting places," and it succeeds.

MATT AND ELAINE CUSHMAN  
CARROLL