



**FRIED CALAMARI**

Tender Calamari steaks dusted with special seasoning, flash fried, and served with a roasted garlic lemon aioli. 13.95

**QUESADILLAS**

Served with jack and cheddar cheese, red onion, tomatoes, and green chillies. Served with housemade salsa. Cheese 8.95 with Jerk Chicken 12.95

**POTATO SKINS**

Flash Fried then topped with melted jack and cheddar cheeses, peppered bacon and sliced green onions. Served with sour cream on the side. 9.95

**CAJUN FRIED PRAWNS**

Large wild Black Tiger Prawns dusted in our "Folly" seasoning, beer battered and served with garlic lemon aioli. 14.95

**SEWARD'S NACHO PLATE**

Made with housemade queso sauce, melted cheddar and jack cheese, topped with seasoned ground beef, black beans, jalapenos and sour cream. Served with our house salsa. 13.95 Add guacamole 2.95

**CHICKEN WINGS**

Your choice of BBQ or Ancho-Chipotle wings and drums. Served with carrot and celery sticks and your choice of blue cheese or ranch dressing. 12.95

**STEAMER CLAMS**

One pound Pacific clams simmered in white wine and garlic, with jalapenos and herbs. 18.95

**CHIPS AND SALSA**

Warm house-fried corn chips served with fresh made salsa. 3.95

**FRESH ALASKA OYSTERS**

Served when available. A half-dozen fresh Alaskan Oysters served with pepper vodka cocktail sauce. 16.95

**PRAWNS COCKTAIL**

Black Tiger Prawns, boiled, chilled and served with pepper vodka cocktail sauce. 11.95

**GARLIC CILANTRO HUMMUS**

Pico De Gallo, cucumber and Kalamata olives with Manchego cheese, black beans, and fresh fried tortilla chips. 13.95

**FOLLY FRIES**

Homestyle fries, fried crisp and tossed in our special seasoning. 3.95

**ALASKA KING CRAB**

A half-pound of Red King Crab steamed and served with drawn butter and lemon. 19.95

**CABIN SPREAD**

Smoked Sockeye salmon with cream cheese, red onion, capers and lemon. Served with sourdough crostini. 10.95

**CHICKEN STRIPS**

Breaded chicken breast strips served with your choice of BBQ, ranch or honey mustard. 12.95

**ONION RINGS**

Large buttermilk battered onion rings, fried crisp and served with jalapeno ranch sauce. 7.95

**GARLIC BREAD**

Fresh baked french roll toasted with garlic butter, fresh herbs, and parmesan cheese. 3.95 with cheese 4.95

SOUPS & SALADS

**HOUSE GREENS**

A house blend of greens, with red cabbage, carrots, radish and broccoli. Served with your choice of Blue Cheese, Ranch, Balsamic Vinaigrette or our house Herb Vinaigrette.

Starter 4.95 Entree 9.95

**CHOP CHOP**

Crisp iceberg lettuce, green beans, olives, roasted red peppers and red onion with grape tomatoes, cucumber, fresh herbs, and tossed in an italian herb dressing.

Starter 5.95 Entree 10.95

**SPINACH GREENS**

Fresh spinach, wood-fired cabbage, and fresh basil tossed in balsamic-black currant dressing, and topped with grape tomatoes, goat cheese, black currants and toasted almonds.

Starter 6.95 Entree 11.95

**BLUE CHEESE WEDGE**

Crisp iceberg wedge topped with our Blue cheese dressing, bacon bits, tomatoes, cucumbers, and tortilla strips. 9.95

**ADD A SALAD TOPPER**

Served grilled or blackened

Alaska scallops 8.95  
Pacific prawns 8.95  
Boneless chicken breast 6.95

**CLASSIC CAESAR**

Crisp romaine tossed in our own house made Caesar dressing with freshly grated parmesan cheese. Starter 5.95 Entree 10.95

**SOUP OF THE DAY**  
MADE FRESH IN HOUSE

cup 3.95  
bowl 5.95

**CLAM CHOWDER**

New England style with  
smoked bacon. cup 3.95  
bowl 5.95

# SANDWICHES



# BURGERS

All sandwiches are served with your choice of fries or soup,

All beef burgers are 1/2 lb, 100% fresh ground. Dressed with lettuce, tomato, onion and house mayo. Your choice of fries or soup.

## SMOKED PRIME RIB DIP

House smoked, thinly sliced prime rib on a grilled French roll. Served with au jus. 15.95 add swiss cheese .75

## CLASSIC REUBEN

Classic Reuben prepared with fresh marble rye bread, swiss cheese, sauerkraut, thousand island dressing, and fresh corned beef. 13.95

## SMOKED TURKEY, BACON & AVOCADO

Smoked, sliced, and piled high on sourdough or wheat bread, with swiss cheese. whole 12.95 half 8.95

## PHILLY CHEESESTEAK

Shaved prime rib with grilled peppers and onions, topped with swiss cheese. 15.95

## JERK CHICKEN WRAP

Smoked jerk chicken in a chili-flour tortilla with smoked gouda, guacamole, and mango chutney. 12.95

## CHICKEN CAESAR WRAP

Grilled chicken breast and caesar salad wrapped in a garlic herb tortilla. Try it blackened. 11.95

## CLASSIC BLT

Crisp pepper bacon, lettuce, and fresh tomato, served on toasted sourdough bread with our house aioli. 11.95

## GRILLED CHEESE

Aged cheddar cheese on fresh sourdough bread, grilled and served with your choice of fries or soup. 7.95

With grilled ham. 9.95

## THE FOLLY BURGER

Crisp peppered bacon piled high, with green chilis, fried onion rings, jack cheese and house aioli. 13.95

## BLACK AND BLUE BURGER

Seasoned with our peppercorn rub, flame broiled, and topped with blue cheese and smoked bacon. 13.95

## TERIYAKI "HAWAIIAN" BURGER

Piled with shaved smoked ham, grilled pineapple, melted swiss cheese and finished with teriyaki sauce. try it with a chicken breast. 13.95

## MUSHROOM SWISS BURGER

Topped with fresh sautéed mushrooms, garlic, and melted Swiss cheese. 13.95

## MUSTARD BOURBON CHICKEN BURGER

Kentucky bourbon and herb marinated chicken breast charbroiled and topped with sautéed onions and smoked gouda cheese. 13.95 add half avocado 2.95

## PEPPERED BACON CHEESEBURGER

Our 100% fresh ground burger topped with peppered bacon and your choice of cheddar or swiss cheese. 13.95

## GINGER TOFU BURGER

Fresh sliced tofu marinated with scallions, black beans and ginger. Grilled and served with spicy peanut sauce, hoisin, and sprouts. 12.95

SUBSTITUTE ONION RINGS OR A SMALL SALAD FOR 1.00

# ENTREES



## SMOKED PRIME RIB

Peppercorn rubbed and topped with au jus, with red skinned mashed potatoes, fresh veggies, and creamy horseradish. Also served blackened on request. 10 OZ. 22.95 16 OZ. 26.95

## NEW YORK PEPPER STEAK

A 12 oz. herb-peppercorn rubbed New York strip grilled and served with red skinned mashed potatoes and fresh veggies. 24.95

## RIBEYE

10 oz. Ribeye, house seasoned and broiled to perfection. Served with red skinned mashed potatoes and fresh veggies. 22.95

## BEEF TENDERLOIN

An 8 oz. beef tenderloin, charbroiled and topped with blue cheese, bourbon demiglaze and onion rings. Served with red mashed potatoes and fresh veggies. 24.95

## SMOKED PORK RIBS

A half-rack of Texas barbeque rubbed smoked pork ribs with red skinned mashed potatoes and jicama slaw. Served with house made barbeque sauce. 14.95 Full rack 21.95

## MIXED GRILL

Peppercorn rubbed New York, smoke roasted barbeque pork ribs, grilled Andouille sausage, and grilled chicken with rice pilaf and fresh veggies. 22.95

## GORGONZOLA CHICKEN

Herb marinated, oven roasted with Dijon mustard and bread crumbs. Served on garlic and parsley fettuccine tossed in a rich gorgonzola cream sauce with oven roasted tomatoes. 16.95

## FETTUCCINI ALFREDO

Fettuccini pasta served with a creamy Alfredo sauce, parmesan cheese, and garlic. 15.95 add chicken 19.95 add shrimp 21.95

## CAJUN FETTUCCINI

Sautéed prawns, chicken, Andouille sausage tossed in a creamy cajun sauce, with grape tomatoes, onions, and peppers. Served over fresh fettuccini pasta. 21.95

## MAC AND CHEESE

Penne pasta tossed in a rich, creamy three cheese sauce, topped with herb bread crumbs, and baked with grape tomatoes and fresh spinach. 12.95

## PRAWNS & SCALLOPS

Jumbo Black Tiger prawns and Kodiak scallops sauteed with garlic shallots and white wine then finished with a cilantro-lime and chili pesto sauce. Served over angel hair pasta. 26.95

## FOLLY FISH TACOS

Two corn tortillas filled with tender flaky cod, lettuce, Pico de gallo, chipotle ranch and served with rice. 12.95

## FISH N CHIPS

Beer battered Pacific Cod served with fries and housemade tartar sauce. 13.95

## ALASKA KING CRAB

One pound of steamed Alaska Red King crab served with rice pilaf, veggies, drawn butter and lemon. *Market Price.*

\* Add a half-pound of King Crab to any entree 19.95

## ADD A SIDE 2.95

- Fresh Veggies
- Guacamole
- Rice Pilaf
- Red Skin Mashed Potatoes
- Mac and Cheese

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