

APPETIZERS

Famous Fried Dill Pickles 6.95

A Folk's Folly tradition and a uniquely Southern treat

Parmesan Garlic Bread 3.95

Toasted French bread with garlic butter and parmesan cheese

Shrimp Cocktail 13.95

Jumbo shrimp with lemon and your choice of remoulade or classic cocktail sauce

Calamari 10.95

Lightly battered in seasoned flour, fried crisp and finished with a slightly spicy ancho chili mayonnaise

Crabcakes 14.95

A signature item. Lump crabmeat, celery, onion, seasonings and crispy panko breadcrumbs, pan seared and baked, with Louis sauce

Catfish Beignets 7.95

Crisp fillets of catfish, lightly battered in cornmeal, with tartar sauce and lemon

Seared Ahi Tuna 11.95

Center cut sashimi grade ahi tuna, rubbed with Cajun spices, pan seared rare and presented pineapple and jicama salsa and drizzled with ginger-infused soy sauce

Bleu Cheese Mountain 9.95

Crispy kettle style potato chips, smothered with bleu cheese fondue, crowned with crumbled bleu cheese, scallions and diced red pepper

Stuffed Mushrooms 10.95

Fresh mushroom caps filled with savory Italian sausage, marinara sauce and melted mozzarella cheese

Folly's Tidbits 8.95

Bite-size portions of filet mignon, battered and flash fried, with bearnaise sauce

SALADS

House 6.50

Crisp iceberg and romaine lettuce, gently tossed with mixed greens, fresh vegetables and skinless tomato wedges

Tomato and Onion 6.50

Thick slices of tomato, thin slices of red onion, crumbled bleu cheese and Italian dressing

Caesar 7.25

Chopped romaine, golden garlic croutons, shredded Parmesan and traditional Caesar dressing. Anchovy fillet upon request

Spinach 6.50

Tender baby spinach, sliced mushrooms, chopped egg and crumbled bacon

Italienne 6.50

Mixed greens, crisp iceberg and romaine lettuce with pepperoncini, red onion, Kalamata olives, skinless tomato wedges, shredded Parmesan cheese and Italian dressing

The Wedge 6.50

A steakhouse standard. One half head of iceberg lettuce, choice of dressing, radish floret

Hearts of Palm 7.25

A signature item. Mixed greens are topped with marinated hearts of palm and sliced mushrooms

Bibb Lettuce 8.95

Buttery Bibb lettuce, sweet red peppers, roasted spicy pecans, bleu cheese crumbles and mandarin oranges

PRIME CUTS

Filet Mignon 35.95

14 ounces, fully trimmed

Petite Filet Mignon 29.95

8 ounces, fully trimmed

Cowboy Ribeye 42.95

22 ounces, on the bone

Ribeye 34.95

16 ounces

New York Strip 37.95

16 ounces, fully trimmed

Porterhouse 59.95

28 ounces

Veal Chop 34.95

14 ounce frenched rib chop

Smoked Pork Chop 23.95

14 ounce rib chop, cold smoked, brushed with honey-molasses glaze

Australian Rack of Lamb 36.95

Range fed, eight-bone rack, with rosemary and mint jam

SEAFOOD

Alaskan King Crab Legs Market Price

Premium King Crab is steamed and served with our classic cocktail sauce, drawn butter and lemon

Land and Sea 57.90

8 ounce Petite Filet with 8 ounce Lobster Tail

Live Lobster Market Price

Live Maine Lobsters are offered on a limited availability to ensure absolute freshness, broiled or steamed, with drawn butter and lemon

Small Lobster Tail 27.95

8-10 ounces. Sweet, cold water Australian lobster tails. Perfect as an accompaniment for your entree or by itself. With drawn butter and lemon

Large Lobster Tail 49.95

16-18 ounces. Sweet, cold water Maine lobster tails. Perfect as an accompaniment for your entree or by itself. With drawn butter and lemon

Salmon Fillet 24.95

Lightly seasoned with salt and pepper, brushed with butter, grilled and served with hollandaise sauce and lemon

Jumbo Fried Shrimp 24.95

Jumbo shrimp, butterflied, battered in panko breadcrumbs and fried crisp. Served with classic cocktail sauce and lemon

SPECIALTIES

Maker's Mark Medallions 31.95

Tender medallions of filet mignon, seasoned with cracked pepper and placed atop our Maker's Mark peppercorn sauce

Filet a la Duxelle 32.95

Petite filet piped with seasoned mushroom puree, wrapped in Applewood smoked bacon, grilled to order and smothered with sliced garlic mushrooms

Breast of Duck 29.95

Grilled to order, resting on ruby port wine sauce

Breast of Free Range Chicken 21.95

Large breast of all-natural chicken, oven roasted and draped with a rich wild mushroom demi-glace

Veal Piccata 28.95

Provimi strip loin scaloppine, sauteed in lemon caper butter and served over angel hair pasta

DESSERTS

Famous Folk's Folly Freeze 5.95

Amaretto di Saronno, Chambord, Frangelico, Godiva, Brandy or Praline liqueur blended with soft vanilla ice cream. We can customize this dessert to your preference of liqueur

Parfait 5.95

Chambord or Creme de Menthe swirled with soft vanilla ice cream, topped with whipped cream and a cherry

Hot Chocolate Fudge Brownie 6.95

Homemade warm chocolate fudge brownie loaded with pecans, topped with Haagen-Dazs vanilla ice cream and chocolate syrup. For chocolate lovers only!

Bread Pudding 5.95

Homemade warm bread pudding with raisins and cinnamon, covered with Old Bushmill's Irish Whiskey sauce

Southern Pecan Pie 5.95

A traditional favorite, served warm with a scoop of Haagen-Dazs vanilla ice cream

Cheesecake 6.95

Dense, rich New York style, specially made at Folk's Folly, with your choice of blueberry or strawberry topping

Key Lime Pie 5.95

A traditional key lime pie made with fresh lime juice, garnished with whipped cream and fresh lime

Sorbet 4.95

Selections vary daily and include mango, orange, strawberry, and raspberry. A refreshing end to your meal

Creme Brulee 6.95

Traditional French vanilla custard, flavored with Hazelnut liqueur, topped with caramelized raw sugar. Served with whipped cream and fresh fruit