

## Sides

**gf** RED BEANS AND RICE

DIRTY RICE

FRENCH FRIES

**gf** SWEET POTATO FRIES

VEGETABLE OF THE DAY

LINGUINE WITH HOUSE-MADE  
TOMATO SAUCE

**gf** CHEESE GRITS

COLE SLAW

**gf** WHITE RICE

Any side – 3.50

## Desserts

**CREOLE BREAD PUDDING**

Our version of this Kentucky favorite served with warm Bourbon Brandy sauce. 8

**gf** BANANAS FOSTER

Fresh bananas lightly sautéed in a rich caramel brandy butter sauce and served over vanilla ice cream. 9.50

**CHOCOLATE LAVA CAKE**

Served warm with vanilla ice cream and caramel sauce. 9.50

**MIKE'S PIES**

Ask your server about our seasonal offering from our friend in Florida.

## Beverages

**PEPSI, DIET PEPSI, ORANGE CRUSH, SIERRA MIST, MOUNTAIN DEW, DR. PEPPER, MUG ROOT BEER**

**ICED TEA**

Freshly brewed sweetened or unsweetened.

**ABITA ROOT BEER BOTTLE**

From the Brewery in New Orleans

**ABITA ROOT BEER FLOATS**

**SELENA'S HOUSE BLEND COFFEE**

Specialty coffee from the heart of New Orleans blended with dark roast and chicory exclusively for Selena's. Enjoy this dark roast from the south.

# selena's at Willow Lake TAVERN

## Kid's Menu

OUR KID'S MENU IS LOCATED ON THE COLORING PAGE  
HANDED OUT BY YOUR HOST OR SERVER.

The department of health advises that eating of raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone – especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

ALL ITEMS ARE AVAILABLE  
FOR CARRYOUT



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## THANK YOU FOR CHOOSING SELENA'S

Serving a fusion of Creole and Sicilian cuisine, we focus on local ingredients and the freshest seafood available to us. We are always excited to share our creative side with nightly specials without compromising our cherished menu items. We are proud of our cooking and hope that you will enjoy it as much as we do.

We hope you enjoy your meal. You are our guest – expect to be treated as one. Making new friends and remembering old ones is important to us. That's why we strive to provide you with an atmosphere you will soon consider home. We welcome your comments on your dining experience with us.

The history of Willow Lake Tavern is legendary. We hope that Selena's will continue the memories and good times.

We would like to thank all of the people who have helped us create this restaurant. We appreciate your enthusiasm, advice, support, hard work and passion. Without you, we would not be here...

A special thanks to our close friends and family who continue to support us throughout this endeavor.

– The Staff of Selena's at Willow Lake Tavern



selena's  
at Willow Lake TAVERN

10609 LAGRANGE ROAD  
LOUISVILLE, KY 40223  
502.245.9004

## Dinner Menu



BRING YOUR JOY – AND “LET THE GOOD TIMES ROLL...”

## Appetizers

### OUR FAMOUS CRAB ROLLS

Our own signature blue crab and shrimp stuffing, lightly breaded and fried to a rich golden brown. **8.50**

### **gf** SHRIMP & GRITS

Cherrywood bacon-wrapped shrimp, baked and served over cheese grits with red eye gravy. **10.50**

### SPINACH ARTICHOKE DIP

Great for sharing. **10.50**

### HOUSE-MADE MEATBALLS

Our famous house-made meatballs, smothered in our own tomato and sweet basil red sauce. Topped with melted mozzarella and grated Romano cheese. **10.50**

### STUFFED SHRIMP

Large tender gulf shrimp butterflied and stuffed with Selena's crabmeat and shrimp stuffing. Served with house-made remoulade sauce. **10.50**

### FRIED CALAMARI

Lightly breaded, crisp, and golden. **10.50**

### **gf** CHICKEN DIABLO

Fried chicken tenders stuffed with a jalapeno and wrapped with cherrywood bacon. **9**

### FRIED GREEN TOMATOES

A southern tradition, hand-dipped in buttermilk and breaded with our crispy corn meal breading. Served with a rich basil aioli. **8**

### PRALINE BRIE

Creamy Danish brie gloriously crowned with our pecan praline sauce, apple slices, grapes, seasonal fruit and french bread. **14**

### SELENA'S CRAB CAPS

Tender mushrooms baked with our own signature crabmeat stuffing. **8.50**

### FRIED OYSTERS

Fresh oysters lightly breaded and fried golden. **12**

### CORN FLAKE-ENCRUSTED FISH FINGERS

Our own crunchy breading served with house-made remoulade sauce. **10.50**

## Oysters SELENA

SELECT OYSTERS WRAPPED IN BACON, BAKED OVER A BED OF SPINACH AND ARTICHOKE CASSEROLE, TOPPED WITH MELTED SWISS CHEESE. **13.75**

## Salads

### 1979 SALAD

Chopped romaine, ham, Swiss cheese, green olives, tomatoes, Romano cheese, artichoke hearts, hearts of palm and homemade croutons. Tossed with 1979 Vinaigrette dressing. **Small 8 / Large 10**

### TAVERN SALAD

Field greens, seasonal fruit, glazed pecans, tomato, bacon, gorgonzola, tossed with a raspberry balsamic dressing. **Small 10 / Large 12**

### HOT SPINACH SALAD

Fresh spinach, mushrooms, bacon tossed in warm bacon dressing. Topped with hard-boiled egg and onion straws. **Small 8 / Large 10**

### CLASSIC CAESAR SALAD **Small 5 / Large 7**

### SELENA'S DINNER SALAD

Chopped romaine, tomato, radishes, red onion and pickled beets with your choice of dressing. **5**

**ADD TO ANY SALAD:** Grilled or Blackened Shrimp – 6, Grilled or Blackened Chicken – 5, Fried Oysters – 10, Steak – 10, Grilled or Blackened Salmon – 6

**DRESSINGS:** Blue Cheese, Remoulade, Caesar, Herb Ranch, 1979 Vinaigrette, Raspberry Balsamic, Warm Bacon, Honey Mustard

## Soups

**CUP – 4 • BOWL – 6  
BIGGER BOWL – 10**

### SOUP OF THE DAY

Made fresh daily.

**QUART OF GUMBO  
OR CHOWDER – 17**

(available for take out only)

### GUMBO

Made with blackened chicken, shrimp, and andouille sausage.

### CLAM CHOWDER

(Always on Friday – served as long as it lasts!) A thick, rich chowder made with clams, sherry and chablis wine, cream and selected herbs, vegetables, and spices.

## Sandwiches

Choice of sweet potato fries or french fries.

**SHRIMP PO-BOY – 14.75**

**OYSTER PO-BOY – 15.75**

**CRAWFISH PO-BOY – 15.75**

**CATFISH PO-BOY – 14.75**

Po-Boys dressed with cabbage and tartar on french bread.

**LEFTY BURGER – 13.75**

**CHICKEN – 12.50**  
(grilled or blackened)

Burger and chicken sandwiches are dressed and served on a flaky croissant.

## Entrées

### CHICKEN PARMIGIANA

Lightly breaded filet of chicken breast baked with mozzarella and Romano cheese. Served over linguine with house-made tomato sauce. **20**

### **gf** BLACKENED OR GRILLED CHICKEN BREAST

Two 6 oz. chicken breasts served with a side of creamy dill sauce and your choice of two sides. **17**

### HAND-CUT STEAK

Ask your server about our hand-cut steak of the day. Choice of two sides. **Market price**

Add dinner salad or cup of soup of the day with any entrée. **3**

## Pastas

All pasta dishes served with house salad.

### CHICKEN PICCATA

Chicken breast lightly browned and served over mushrooms and capers tossed with linguine in our house-made piccata sauce. **20**

### LEMON CAPER LINGUINE

Tomatoes, artichokes, onions, spinach and capers tossed with linguine in our house-made piccata sauce. **19**

### SPINACH LASAGNA

Layers of lasagna noodles, spinach, ricotta, mozzarella and Romano cheese and our own house-made tomato sauce. **19**

### SELENA'S OWN MEATBALLS AND LINGUINE

House-made meatballs served over linguine tossed in our own tomato and sweet basil red sauce. Topped with shredded Romano cheese. **20** (Linguine served with our own tomato and sweet basil red sauce only – **15**)

## Seafood

### SHRIMP MANALE

Large succulent sauteed shrimp, served over linguine tossed in a white pepper and lemon butter sauce. (Our version of Pacal Manale's New Orleans specialty). **21**

### STUFFED SHRIMP

Large tender gulf shrimp butterflied and stuffed with Selena's crabmeat and shrimp stuffing, breaded, carefully fried to a rich, golden brown. Served with choice of two sides. **21**

### **gf** SHRIMP & GRITS

Seven large cherrywood bacon-wrapped shrimp, baked and served over cheese grits with red eye gravy. **21**

### **gf** SALMON FILET

Grilled or blackened with your choice of two sides. **25**

### FRESH FISH OF THE DAY

Ask your server about our fresh fish of the day. Served with your choice of two sides. **Market Price**

## Seafood Platters

Platters are served with coleslaw, platter bread and a choice of french fries or sweet potato fries.

**FRIED SHRIMP OR CRAWFISH – 19**

**FRIED OYSTERS – 23**

**CORN FLAKE ENCRUSTED FISH FINGERS – 19**

**FRIED OR BLACKENED CATFISH – 19**

### JEREMY PLATTER

Oyster, shrimp and crawfish – a combo of some of our New Orleans favorites. **23**

### CRAWFISH & SHRIMP ETOUFFEE'

A robust favorite seasoned in a buttery roux, loaded with plump crawfish tails and shrimp. Served over rice. **19**

### NEW ORLEANS MEDLEY

Sampling of jambalaya, red beans and rice, and our shrimp and crawfish etouffee'. **21**

### **gf** GLUTEN-FREE DISH

Ask your server for details.  
Not prepared in a gluten-free kitchen.

## New Orleans

### **gf** JAMBALAYA

Seasoned rice with andouille sausage, blackened chicken breast, ham, crawfish and shrimp. **19**

### **gf** RED BEANS AND RICE

A New Orleans favorite seasoned with andouille sausage. **16**