

# SELENA'S

at Willow Lake **TAVERN**



## GLUTEN-FREE DISH

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

## Lunch Menu

SERVED MONDAY - FRIDAY • 11:00AM TO 3:00PM

Save room for dessert! Ask your server!

### Starters

#### PRALINE BRIE

Creamy Danish brie gloriously crowned with our pecan sauce. Served with sliced apple, grapes and French bread. Great for sharing. **14**

#### CHICKEN DIABLO

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

#### CORN FLAKE-ENCRUSTED FISH FINGERS

Our own crunchy breading served with house made remoulade sauce. **10**

#### FRIED GREEN TOMATOES

Hand-dipped in buttermilk and breaded with our crispy corn meal breading. Served with a rich basil aioli. **8**

### Soups

CUP — 4 • BOWL — 6  
BIGGER BOWL — 10

**SOUP OF THE DAY** Made fresh daily.

#### 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.

**QUART OF GUMBO OR CHOWDER — 17**  
(available for take out only)

**SOUP AND SALAD COMBO 9.50**  
**HALF SANDWICH AND SOUP OR SALAD**  
Your choice of Sicilian cheese or chicken salad sandwich. **9.50**

### Salads

#### 1979 SALAD

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

#### TAVERN SALAD

Field greens, seasonal fruit, glazed pecans, tomato, bacon, gorgonzola, served 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**

#### SELENA'S DINNER SALAD

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

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

**ADD TO ANY SALAD:** Shrimp — 6, Chicken — 5, Fried Oysters — 10, Steak — 10, Salmon — 6

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

### Sandwiches

Sandwiches served with your choice of sweet potato fries or french fries.

**SHRIMP PO-BOY — 10.50**

**OYSTER PO-BOY — 14**

**CRAWFISH PO-BOY — 13.50**

**CATFISH PO-BOY — 10.50**

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

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

**CHICKEN SALAD SANDWICH — 9.50**

A our secret recipe served on a buttery croissant.

**SICILIAN CHEESE SANDWICH — 9.50**

Ricotta, mozzarella and romano cheeses in a pita read pocket.

**HOUSEMADE MEATBALL SUB — 10**

**1/2 POUND LEFTY BURGER — 10**

**CHICKEN SANDWICH (Grilled or Blackened) — 9.50**

### Seafood

Served with coleslaw, platter bread and a choice of sweet potato fries or french fries.

**FRIED SHRIMP OR CRAWFISH — 10.50**

**FRIED OYSTERS — 12.50**

**CORNFLAKE-ENCRUSTED FISH FINGERS — 11.00**

**FRIED OR BLACKENED CATFISH — 10.50**

#### JEREMY PLATTER

Fried oysters, shrimp and crawfish — **12.50**

**FISH & CHIPS**  
Beer-battered cod served with coleslaw and a choice of sweet potato fries or french fries. **11.00**

### Pastas

#### LEMON CAPER LINGUINE

Tomatoes, artichokes, onions, spinach and capers tossed with linguine with house-made piccata sauce. **11.50**

#### CHICKEN PICCATA

Chicken breast browned and served with a butter, lemon, mushrooms and capers wine sauce over pasta. **12**

#### CHICKEN PARMIGIANA

An Italian classic served over pasta. **12**

#### SPINACH LASAGNA

Layers of lasagna noodles, spinach, ricotta, mozzarella and romano cheese and our own house-made tomato sauce. **11.50**

#### MEATBALLS AND LINGUINE

House-made meatballs served over linguine tossed in our own red sauce. Topped with shredded romano cheese. **11.50**

#### LINGUINE AND TOMATO SAUCE

Topped with shredded romano cheese. **9**

### New Orleans

#### CRAWFISH & SHRIMP ETOUFFEE'

A robust favorite seasoned in a buttery roux, loaded with plump crawfish tails and shrimp served over rice. **11.50**

#### RED BEANS & RICE

Seasoned with andouille sausage. **9.50**

#### JAMBALAYA

Seasoned rice with andouille sausage, blackened chicken, ham, crawfish and shrimp. **10.50**

#### NEW ORLEANS MEDLEY

Sampling of jambalaya, red beans and rice, and our shrimp and crawfish etouffee'. **13**

# Selenia's

at Willow Lake TAVERN

## Brunch Menu

SERVED SATURDAY — 10:00AM TO 2:00PM • SUNDAY — 10:30AM TO 2:30PM

### Eye Openers

#### CREOLE BLOODY MARY

Our Bloody Mary's are made with Absolut Peppar Vodka. **5**

MIMOSA **2** • PEACH BELLINI **2**

### Beginnings

#### BEIGNETS

French market donuts with powder sugar. **5**

#### PRALINE BRIE

Creamy Danish brie gloriously crowned with our pecan sauce. Served with sliced apple, grapes and french bread. Great for sharing. **14**

#### GUMBO

Cup: **4** • Bowl: **6**  
Bigger Bowl: **10**

### Salads

#### CLASSIC CAESAR SALAD

Small **5** / Large **7**

#### TAVERN SALAD

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

### Toast & Waffles

Served with hash brown casserole or cheese grits

#### FRENCH TOAST

French bread, marinated in cinnamon custard. Baked to a golden brown. Topped with brown sugar butter and powdered sugar. **10.50**

#### BELGIAN WAFFLE

Served with warm maple syrup and topped with brown sugar butter and powdered sugar. **8.50**

#### CHICKEN & WAFFLES

Hand-breaded chicken breast, fried golden brown and served with warm maple syrup. Topped with brown sugar butter and powdered sugar. **13**

### Eggs & Omelets

Served with hash brown casserole or cheese grits

#### TRADITIONAL EGGS BENEDICT

Poached eggs atop an English muffin and Canadian bacon. Topped with Hollandaise sauce. **10.50**

#### CLASSIC EGGS SARDOU

Poached eggs atop creamed spinach and artichoke over an English muffin. Topped with Hollandaise sauce. **10.50**

#### THE HALF & HALF

1/2 Sardou and 1/2 Benedict. **10.50**

#### CHEF'S CHOICE — OMELET OF THE DAY

Served with a buttermilk biscuit. **MARKET PRICE**

#### CREOLE OMELET

Large fluffy omelet stuffed with Italian sausage, sautéed onions, red and green peppers, mushrooms and cheddar cheese and topped with our savory creole sauce. Served with a buttermilk biscuit. **11.50**

#### MEDITERRANEAN OMELET

Large fluffy omelet stuffed with tomatoes, black olives, fresh spinach and feta cheese. Served with a buttermilk biscuit. **11.50**

#### CROISSANT EGG SANDWICH

Eggs cooked to order topped with melted cheese. **8.50**

(with country ham, bacon or sausage — **10.50**)

### Willow Lake Specials

Served with hash brown casserole or cheese grits

#### COUNTRY HAM BREAKFAST

Two eggs your way, served with Kentucky country ham and biscuit. **12.75**

#### STEAK AND EGGS

Two eggs your way, served with 6oz. center cut strip steak and biscuit. **15**

#### BIT OF EVERYTHING

Two eggs your way, choice of country ham, sausage or bacon. Served with biscuits and gravy. **13.50**

#### BISCUITS & GRAVY

Real house made sausage gravy and biscuits served with two eggs your way. **10.50**

*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.*

### A La Carte

EGGS: One **2** • Two **3**

HASHBROWN CASSEROLE **3**

COUNTRY HAM **5**

**gf** SIDE OF FRUIT **4.50**

SIDE OF BISCUITS (2) **2**

BACON **3.50**

SAUSAGE **3.50**

**gf** CHEESE GRITS **3.50**

### Endings

#### CREOLE BREAD PUDDING

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

#### BANANA FOSTER **gf**

Fresh bananas lightly sautéed in a rich caramel brandy butter sauce and served over vanilla ice cream. **9**

#### PRALINE BRIE

Creamy Danish brie gloriously crowned with our pecan sauce. Served with sliced apple, grapes and french bread. Great for sharing. **14**