

Monday – Saturday 10am-7pm

14502 Cantrell Rd., Little Rock, 72223

(501) 868.1182

www.marketatcapers.com

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>NOTE: <i>Each Entrée Serves ONE</i></p>	<p>2 Bacon Cheeseburger Meatloaf (serves one) A hearty Meatloaf made with Ground Chuck, Apple Wood Smoked Bacon & Sharp Cheddar with hearty Spices served with White Cheddar Mashed Potatoes. \$10.25</p>	<p>3 Cajun Tilapia & Shrimp Herb crusted Tilapia & sautéed Gulf Coast Shrimp over Bacon Cheddar Cheese Grits topped with a Red Pepper Coulis. \$10.50</p>	<p>4 Chicken Breast stuffed with Prosciutto, Spinach and Boursin Lightly breaded and sautéed served with Twice Baked Mashed Potatoes. \$9.95</p>	<p>5 Chile Glaze Salmon with Orange Salsa Salmon Filet grilled and topped with a Chile glaze with orange salsa and served with parsley basmati rice. \$10.95</p>	<p>6 Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$10.50</p>	<p>7 No Special Today</p>
8	<p>9 Horseradish Crusted Salmon Salmon encrusted with Panko, Spices & Horseradish with Dilled Cucumbers & Whole Grain Mustard Sauce over Wild Rice Casserole. \$10.95</p>	<p>10 Southwestern Chicken Southwestern Spiced Grilled Chicken breast topped with a Pineapple Chipotle Salsa served with Jalapeno Rice & Black Beans. \$9.95</p>	<p>11 Pecan Crusted Tilapia Pecan & Panko Crusted Tilapia pan seared topped with Crawfish Meuniere served with White Cheddar Grits. \$10.25</p>	<p>12 Goat Cheese Stuffed Chicken Breast Panko crusted then stuffed with Goat Cheese, fresh Basil & green Onions pan sautéed served with White Cheddar Mashed Potatoes & Mushroom Ragout. \$10.25</p>	<p>13 Shrimp Enchiladas Hand rolled Enchiladas filled with Shrimp, Peppers, Cheeses, & Spices then paired with Jalapeno Rice & Black Beans. \$10.95</p>	<p>14 No Special Today</p>
15	<p>16 Chicken Picatta Chicken breast lightly breaded then sautéed with olive oil, shallots & garlic finished with fresh lemon juice & capers served with a butter garlic fettuccini tossed with parsley. \$9.95</p>	<p>17 Pork Grillades & Grits Pork Medallions pan sautéed with flour & spices served with a rich brown gravy sauce made with Madeira & mushrooms over Andouille Goat Cheese Grits. \$9.95</p>	<p>18 Grilled Grouper Seasoned Grouper to perfections then sauce with our own Mango Habanero Barbecue Sauce; served white cheddar grits. \$10.95</p>	<p>19 Gulf Shrimp Fettuccine Large shrimp pan sautéed with olive oil, spices and garlic tossed with our homemade lemon tomato marinara with freshly grated parmesan cheese. \$10.50</p>	<p>20 Meat-stuffed Bell Peppers A green bell pepper stuffed with ground chuck, sautéed onions, spices and basmati rice topped with homemade lemon tomato marinara with grilled vegetables. \$9.95</p>	<p>21 No Special Today</p>
22	<p>23 Grilled Salmon with Black Bean Salsa & Chipotle Vinaigrette. Salmon marinated in a Chipotle Vinaigrette paired with white cheddar grits & black bean salsa. \$10.95</p>	<p>24 Chicken Breasts stuffed with ricotta and spinach. Panko crusted then stuffed with ricotta and spinach. Pan sautéed, served with white cheddar mashed potatoes & Mushroom Ragout. \$9.95</p>	<p>25 Bacon-wrapped Shrimp Bacon-wrapped Shrimp served over Andouille Goat cheese grits with sautéed spinach and tomato jam. \$10.95</p>	<p>26 Chicken Parmesan Lightly breaded & seasoned Chicken breast topped with House made Marinara covered with Fresh Mozzarella served with Fettuccini. \$9.95</p>	<p>27 Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$10.50</p>	<p>28 No Special Today</p>
29	<p>30 Shrimp & Grits Large Gulf Coast Shrimp sautéed in a Spicy Creole Cream Sauce served over Roasted Yellow Pepper Grits. \$9.95</p>					