

Monday – Saturday 10am-7pm

14502 Cantrell Rd., Little Rock, 72223

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www.marketatcapers.com

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>NOTE: Each Entrée Serves ONE</p>		<p>1 Bacon-wrapped Shrimp Served over Andouille Goat cheese grits with sautéed spinach & tomato jam. \$10.95</p>	<p>2 Chicken Enchiladas. Hand Rolled Chicken Enchiladas with Chilies and Cheese. Served with Black Beans and Jalapeno Rice. \$9.95</p>	<p>3 Chile glazed Salmon with Orange Salsa. Salmon Filet grilled & topped with a Chile glaze with orange salsa served with basmati rice. \$10.95</p>	<p>4 Southwest Chicken Grilled Breast of Chicken seasoned with Southwestern Spices and topped with a Pineapple Chipotle Salsa and served with Jalapeno Rice and Black Beans \$9.95</p>	<p>5 No Special Today</p>
6	7 Bacon Cheeseburger Meatloaf Made with ground chuck, apple-wood smoked bacon & sharp cheddar, served with white cheddar mashed potatoes. \$9.95	8 Shrimp & Crawfish Etoufee A rich Cajun gravy made with the Holy Trinity and slow simmered with Louisiana Gulf Crawfish Tails, Shrimp over basmati rice. \$10.95	9 Pork Medallions in Mushroom Marsala Sauce Seared & served in a rich Mushroom sauce with marsala over fettuccini. \$10.50	10 Pan-sauteed Tilapia with Crawfish Meuniere. Herbed Panko-cruste Tilapia, sautéed & served with white cheddar grits with crawfish meuniere. \$10.25	11 Chicken Picatta Plump breast of chicken lightly breaded & sautéed with olive oil, shallots & garlic over fettuccine with fresh lemon & capers. \$9.95	12 No Special Today
13	14 Chicken Parmesan over Fettucine Tender Breast of Chicken light breaded and sauté crisp topped with Lemon Tomato Marinara and presented on a bed of Fettuccine with shaved Parmesan. \$10.95	15 Meat-Stuffed Bell Peppers Green Bell Peppers stuffed with ground chuck, sautéed onions, spices & Basmati Rice with lemon tomato marinara over grilled vegetables. \$9.95	16 Crusted Salmon with Wild Rice Filet of Salmon crusted with fresh Herbs oven baked and served with Capers Wild Rice Casserole and fresh herb Aioli. \$10.95	17 Chicken Scaloppini with Madeira Freshly sautéed Chicken breast with a rich Madeira with mushrooms over Fettuccine. \$9.95	18 Shrimp Enchiladas Hand rolled Enchiladas filled with Shrimp, peppers, cheeses, spices and paired with Jalapeno Rice and Black Beans. \$10.95	19 No Special Today
20	21 Mexican Skillet Dinner Marinated Ancho rubbed breast of chicken grilled with black, pinto & white beans slow simmered with tomatoes & spices over jalapeno rice topped with Feta cheese & cranberry jalapeno salsa. \$9.95	22 Grilled Salmon with black bean salsa & chipotle-tangerine vinaigrette. Salmon Filet brushed with chipotle tangerine vinaigrette then grilled & served with white cheddar grits. \$10.95	23 Summer Stuffed Chicken Chicken Breast filled with diced tomatoes, zucchini & Feta cheese; Panko encrusted & pan sautéed over fettuccine with lemon tomato marinara. \$9.95	24 Pork Tenderloin with Hot Pineapple Salsa. Served over wild rice casserole topped with hot pineapple salsa with peppers & purple hull peas. \$10.50	25 Horseradish Crusted Salmon Encrusted with panko, spices & horseradish, sautéed & served with dilled cucumber & whole grain mustard sauce over wild rice casserole. \$10.95	26 No Special Today
27	28 Bacon Cheeseburger Meatloaf Made with ground chuck, apple-wood smoked bacon & sharp cheddar, served with white cheddar mashed potatoes. \$9.95	29 Honey Mustard Pork Tenderloin Bacon wrapped Pork Medallions marinated in a Dijon Honey Glaze with rosemary over white cheddar mashed potatoes. \$10.50	30 Bacon-wrapped Shrimp Served over Andouille Goat cheese grits with sautéed spinach & tomato jam. \$10.95	31 Cajun Tilapia & Shrimp Herb crusted tilapia and sautéed Gulf Coast shrimp over bacon cheddar cheese grits with red pepper coulis. \$10.50		31 No Special Today

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