

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>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>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>No Special Today</p>
4	<p>Bacon-wrapped Shrimp Bacon-wrapped Shrimp served over Andouille Goat cheese grits with sautéed spinach and tomato jam. \$10.95</p>	<p>Bacon Cheeseburger Meatloaf (serves one) A hearty Meatloaf made with Ground Chuck, Apple Wood Smoke Bacon & Sharp Cheddar with hearty Spices served with White Cheddar Mashed Potatoes. \$10.25</p>	<p>Chicken Scallopini Sautéed Chicken breast, lightly crisped, topped with rich madeira sauce with mushrooms over fettuccine. \$9.95</p>	<p>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>Chicken Enchiladas Hand Rolled Chicken Enchiladas with Chilies and Cheese. Served with Black Beans and Jalapeno Rice. \$9.95</p>	<p>No Special Today</p>
11	<p>Macadamia Grouper Filet of Grouper with Panko and Macadamia's, lightly seasoned and sautéed; served over white cheddar mashed potatoes and Charleston sauce. \$10.95</p>	<p>Pork in Marsala Sauce Pork Medallions pan seared then served in a rich Mushroom Sauce with Marsala over Fettuccini. \$10.50</p>	<p>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>Bacon Cheeseburger Meatloaf (serves one) A hearty Meatloaf made with Ground Chuck, Apple Wood Smoke Bacon & Sharp Cheddar with hearty Spices served with White Cheddar Mashed Potatoes. \$10.25</p>	<p>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>No Special Today</p>
18	<p>Chicken Picatta (serves one) 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>Mexican Tortilla Casserole Breast of Chicken seasoned with Mexican spices, sautéed with tomatoes, onion and garlic; layered with rice, pinto, kidney beans and corn. \$10.95</p>	<p>Shrimp Enchiladas Handrolled Enchiladas filled with Shrimp, Peppers, Cheeses, & Spices then paired with Jalapeno Rice & Black Beans. \$10.95</p>	<p>Pan Sautéed Tilapia Herbed Panko Crusted Tilapia pan sautéed served with White Cheddar Grits topped with Crawfish Meuniere. \$10.25</p>	<p>Grilled Chicken with apple-wood bacon and Cavatappi Pasta Cavatappi pasta tossed in a creamy garlic sauce topped with grilled chicken and apple-wood bacon. \$9.95</p>	<p>No Special Today</p>
25	<p>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>Grilled Grouper Seasoned Grouper to perfection then sauce with our own Mango Habanero Barbecue Sauce; served white cheddar grits. \$10.95</p>	<p>Mexican Skillet Dinner Ancho rubbed Chicken Breast with Tomatoes, Black, Pinto & White Beans topped with Feta Cheese & Cranberry Salsa served with Jalapeno Rice. \$9.95</p>			