

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>1 Bacon Cheeseburger Meatloaf 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>2 No Special Today</p>
<p>3</p>	<p>4 Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$10.50</p>	<p>5 Crawfish & Shrimp Fettuccini Fettuccini noodles tossed with Crawfish Cream Sauce topped with large Gulf Shrimp. \$10.50</p>	<p>6 Chicken Cordon Bleu Panko Crusted Chicken breast filled with Black Forest Ham & Provolone then pan seared topped with Wild Mushroom Sauce served with Wild Rice Casserole. \$9.95</p>	<p>7 Chicken Breast stuffed with Prosciutto, Spinach and Boursin Lightly breaded and sautéed served with Twice Baked Mashed Potatoes. \$9.95</p>	<p>8 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>	<p>9 No Special Today</p>
<p>10</p>	<p>11 Kentucky Hot Brown Layers of Turkey breast on Country White Bread topped with Mornay Sauce, Bacon, Tomato & Parmesan Cheese served with Sauteed Vegetables. \$10.95</p>	<p>12 Shrimp Diane Fettuccini sauced with traditional Diane Sauce of Brandy, Dijon, Cream & Shallots topped with large Gulf Shrimp. \$10.50</p>	<p>13 Italian Chicken Au Gratin Chicken breast layered with Black Forest Ham over Polenta topped with a Creamy Cheese, Red Wine, Mushroom Sauce. \$9.95</p>	<p>14 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>15 Shrimp Enchiladas Handrolled Enchiladas filled with Shrimp, Peppers, Cheeses, & Spices then paired with Jalapeno Rice & Black Beans. \$10.95</p>	<p>16 No Special Today</p>
<p>17</p>	<p>18 Shrimp & Crawfish Etoufee A slow simmered rich Cajun gravy made with the “Holy Trinity” with Gulf Crawfish Tails & Shrimp topped with Basmati Rice. \$10.95</p>	<p>19 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>20 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>21 Chicken Scallopini Sauteed Chicken breast lightly crisped topped with rich madeira sauce with mushrooms over fettuccine. \$9.95</p>	<p>22 Ricotta & Spinach stuffed Chicken Breast Panko crusted then stuffed with ricotta and spinach pan sautéed topped with Mushroom Ragout served with white cheddar mashed potatoes. \$9.95</p>	<p>23 No Special Today</p>
<p>24</p>	<p>25 Shrimp & Grits Large Gulf Shrimp sautéed in a spicy Creole Cream Sauce served over Roasted Yellow Pepper Grits. \$9.95</p>	<p>26 Summer stuffed Chicken Breast Panko dusted then stuffed with Zucchini, Tomatoes & Feta Cheese topped with Lemon Tomato Marinara over Fettuccini. \$9.95</p>	<p>27 Horseradish Crusted Salmon Salmon filet encrusted with Panko, Spices & Horseradish with Dilled Cucumbers & Whole Grain Mustard Sauce over Wild Rice. \$10.95</p>	<p>28 Pecan Crusted Tilapia Panko & Pecan encrusted Tilapia pan seared topped with Crawfish Meuniere served with White Cheddar Mashed Potatoes. \$10.95</p>	<p>29</p>	<p>30 No Special Today</p>