

Monday – Saturday 10am-7pm

14502 Cantrell Rd., Little Rock, 72223

(501) 868.1182

www.marketatcapers.com

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
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| <p>NOTE: <i>Each Entrée Serves ONE</i></p> | <p>1 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>2 Bacon-wrapped Shrimp Bacon-wrapped Shrimp served over Andouille Goat cheese grits with sautéed spinach and tomato jam. \$10.95</p> | <p>3 Chicken Breast stuffed with Prosciutto, Spinach and Boursin. Lightly breaded and sautéed served with Twice Baked Mashed Potatoes. \$9.95</p> | <p>4 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>5 Grilled Grouper Seasoned Grouper to perfections then sauce with our own Mango Habanero Barbecue Sauce; served white cheddar grits. \$10.95</p> | <p>6 No Special Today</p> |
| 7 | <p>8 Chicken Enchiladas. Hand Rolled Chicken Enchiladas with Chilies and Cheese. Served with Black Beans and Jalapeno Rice. \$9.95</p> | <p>9 Shrimp Diane- Gulf Shrimp sauteed in traditional Diane Sauce & presented over Fettuccini \$10.50</p> | <p>10 Goat Cheese Stuffed Chicken Breast- Fresh Basil, Green Onions topped with Mushroom Ragout served with Creamy White Cheddar Grits. \$9.95</p> | <p>11 Crusted Salmon & wild rice Filet of Salmon crusted with fresh herbs, oven baked served over wild rice casserole and fresh herb aioli. \$10.95</p> | <p>12 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>13 No Special Today</p> |
| 14 | <p>15 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>16 Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$10.50</p> | <p>17 Gulf Shrimp Fettucine 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>18 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>19 Parmesan encrusted Chicken Breast Paired with Fettucine tossed in our lemon tomato marinara and freshly grated parmesan. \$9.95</p> | <p>20 No Special Today</p> |
| 21 | <p>22 Pork Tenderloin with Sweet Potato Gratin Sliced Pork Tenderloin served with a wild mushroom Demi-glaze served with Sweet Potato Gratin. \$9.95</p> | <p>23 Shrimp and Crawfish Etoufee A rich Cajun gravy made with the Holy trinity, slow simmered with Louisiana Gulf Crawfish tails and large gulf shrimp over basmati rice. \$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 Chicken Scallopini Sauteed Chicken breast, lightly crisped, topped with rich madeira sauce with mushrooms over fettuccine. \$9.95</p> | <p>26 Grilled Salmon Salad Nicoise Traditonal Salad Nicoise with green beans, tomatoes and grilled potatoes with champagne vinaigrette. \$10.50</p> | <p>27 No Special Today</p> |
| 28 | <p>29 Parmesan encrusted Chicken Breast Paired with Fettucine tossed in our lemon tomato marinara and freshly grated parmesan. \$9.95</p> | <p>30 Bacon-wrapped Shrimp Bacon-wrapped Shrimp served over Andouille Goat cheese grits with sautéed spinach and tomato jam. \$10.95</p> | <p>31 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> | | | |