

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: Each Entrée Serves ONE</p>				<p>1 Chicken Diane Lightly dusted Chicken breast served over Fettuccini topped with Diane Sauce with Mushrooms, Dijon & Brandy. \$9.95</p>	<p>2 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>3 No Special Today</p>
<p>4</p>	<p>5 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>6 Chicken Breast stuffed with Prosciutto, Spinach and Boursin Lightly breaded and sautéed served with Twice Baked Mashed Potatoes. \$9.95</p>	<p>7 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>8 Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$10.50</p>	<p>9 Chicken Scallopini Sautéed Chicken breast, lightly crisped, topped with rich madeira sauce with mushrooms over fettuccine. \$9.95</p>	<p>10 No Special Today</p>
<p>11</p>	<p>12 Chicken Enchiladas Hand Rolled Chicken Enchiladas with Chilies and Cheese. Served with Black Beans and Jalapeno Rice. \$9.95</p>	<p>13 Horseradish Crusted Salmon Salmon encrusted with Panko, Spices & Horseradish with Dilled Cucumbers & Whole Grain Mustard Sauce over Wild Rice Casserole. \$10.95</p>	<p>14 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>15 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>16 Pork in Marsala Sauce Pork Medallions pan seared then served in a rich Mushroom Sauce with Marsala over Fettuccini. \$10.50</p>	<p>17 No Special Today</p>
<p>18</p>	<p>19 Shrimp Enchiladas Handrolled Enchiladas filled with Shrimp, Peppers, Cheeses, & Spices then paired with Jalapeno Rice & Black Beans. \$10.95</p>	<p>20 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>21 Crawfish & Shrimp Fettuccini Fettuccini tossed with Spicy Crawfish Cream Sauce topped with Gulf Shrimp. \$10.50</p>	<p>22 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>23 Chicken Scallopini Sautéed Chicken breast, lightly crisped, topped with rich madeira sauce with mushrooms over fettuccine. \$9.95</p>	<p>24 No Special Today</p>
<p>25</p>	<p>26 Chicken Cordon Bleu Panko crusted then stuffed with Ham & Swiss, pan sautéed served with white cheddar mashed potatoes. \$9.95</p>	<p>27 Grilled Grouper Seasoned Grouper to perfection then sauce with our own Mango Habanero Barbecue Sauce; served white cheddar grits. \$10.95</p>	<p>28 Pork Tenderloin w/Hot Pineapple Salsa Grilled Seasoned Pork Tenderloin topped with Hot Pineapple Salsa served on a bed of Wild Rice Casserole & Purple Hull Peas. \$10.50</p>	<p>29 Macadamia Grouper Grouper with Panko and Macadamia's, lightly seasoned and sautéed; served over white cheddar mashed potatoes and Charleston sauce. \$10.95</p>	<p>30 Shrimp & Grits Large Gulf Coast Shrimp sautéed in a Spicy Creole Cream Sauce served over Roasted Yellow Pepper Grits. \$9.95</p>	<p>31 No Special Today</p>