

Monday – Friday 10am-7pm , Saturday 10am-4pm

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www.marketatcapers.com

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 NOTE: Each Entrée Serves ONE	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. \$11.95	3 Italian Chicken Au Gratin Chicken breast layered with ham on polenta topped with a creamy mushroom cheese sauce. \$10.95	4 Meat-stuffed Bell Peppers Bell pepper stuffed with ground chuck, sautéed onions, spices and basmati rice topped with homemade lemon tomato marinara with grilled vegetables. \$10.95	5 Chicken Piccata Lightly breaded Chicken breast topped with a Lemon Cream Sauce over Butter Garlic Fettuccine. \$10.95	6 Bacon-wrapped Shrimp Bacon-wrapped Shrimp served over Andouille Goat cheese grits with sautéed spinach and tomato jam. \$11.25	7 No Special Today
8	9 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. \$10.95	10 Grilled Salmon with Black Bean Salsa & Chipotle Vinaigrette. Salmon marinated in a Chipotle Vinaigrette paired with white cheddar grits & black bean salsa. \$11.95	11 Shrimp Diane Fettuccine sauced with traditional Diane Sauce of Brandy, Dijon, Cream & Shallots topped with large Gulf Shrimp. \$11.95	12 Pork in Marsala Sauce Pork Medallions pan seared then served in a rich Mushroom Sauce with Marsala over Fettuccine. \$10.95	13 Mexican Skillet Dinner Ancho rubbed Chicken Breast with Tomatoes, Black, Pinto & White Beans topped with Feta Cheese & Cranberry Salsa served with Jalapeno Rice. \$10.95	14 No Special Today
15	16 Goat Cheese Stuffed Chicken Panko Crusted and then stuffed with Goat Cheese, fresh Basil and green Onions, pan sautéed and served with White Cheddar Mashed Potatoes and Mushroom Ragout. \$10.95	17 Crawfish & Shrimp Fettuccine Fettuccine noodles tossed with Crawfish Cream Sauce topped with large Gulf Shrimp. \$11.95	18 Salmon Nicoise Salad Traditional Nicoise Salad topped with grilled Salmon with Champagne Vinaigrette. \$11.95	19 Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$11.50	20 Chicken Scaloppini Sautéed Chicken breast lightly crisped topped with rich Madeira sauce with mushrooms over fettuccine. \$10.95	21 No Special Today
22	23 Prosciutto, Spinach & Boursin Stuffed Chicken Breast Lightly breaded and sautéed served with twice baked mashed potatoes. \$10.95	24 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	25 Shrimp Enchiladas Handrolled Enchiladas filled with Shrimp, Peppers, Cheeses, & Spices then paired with Jalapeno Rice & Black Beans. \$11.95	26 Pork Grillades & Grits Pork scaloppini pan sautéed with flour & spices served with a rich brown sauce made with Madeira & mushrooms over andouille Goat Cheese Grits. \$10.95	27 Shrimp & Grits Large Gulf Shrimp sautéed in a spicy Creole Cream Sauce served over Roasted Yellow Pepper Grits. \$11.95	28 No Special Today
29	30 Chicken Parmesan Parmesan & Panko crusted Chicken breast, flash fried, served with Fettuccine topped with lemon tomato marinara & freshly grated Parmesan. \$10.95	31 Meat-stuffed Bell Peppers Bell pepper stuffed with ground chuck, sautéed onions, spices and basmati rice topped with homemade lemon tomato marinara with grilled vegetables. \$10.95				31 No Special Today