

Monday – Saturday 10am-7pm

14502 Cantrell Rd., Little Rock, 72223

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www.marketatcapers.com

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
NOTE: Each Entrée Serves ONE		1 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	2 Bacon-wrapped Shrimp Bacon-wrapped Shrimp served over Andouille Goat cheese grits with sautéed spinach and tomato jam. \$10.95	3 Chicken Breast stuffed with Prosciutto, Spinach and Boursin. Lightly breaded and sautéed served with Twice Baked Mashed Potatoes. \$9.95	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	5 No Special Today
6	7 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	8 Grilled Grouper Seasoned Grouper to perfections then sauce with our own Mango Habanero Barbecue Sauce served white cheddar grits. \$10.95	9 Crawfish & Shrimp Fettuccini Fettuccini noodles tossed with Crawfish Cream Sauce topped with large Gulf Shrimp. \$10.50	10 Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$10.50	11 Horseradish Crusted Salmon Salmon filet encrusted with Panko, Spices & Horseradish with Dilled Cucumbers & Whole Grain Mustard Sauce over Wild Rice. \$10.95	12 No Special Today
13	14 Chicken Enchiladas Hand Rolled Chicken Enchiladas with Chilies and Cheese. Served with Black Beans and Jalapeno Rice. \$9.95	15 Gulf Shrimp with Fettuccine Large Gulf Shrimp pan sautéed with Olive Oil, Garlic & Spices tossed in our House made Lemon Tomato Marinara topped with freshly grated Parmesan Cheese. \$10.50	16 Chicken Parmesan Panko & Parmesan breaded Chicken breast topped with house made Marinara & covered with Mozzarella served with Fettuccini Alfredo. \$9.95	17 Cajun Tilapia & Shrimp Herb Crusted Tilapia & sautéed Gulf Shrimp over Bacon Cheddar Cheese Grits topped with a Red Pepper Coulis. \$ 10.50	18 Shrimp & Grits Large Gulf Shrimp sautéed in a spicy Creole Cream Sauce served over Roasted Yellow Pepper Grits. \$9.95	19 No Special Today
20	21 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	22 Chicken Scallopini Sautéed Chicken breast lightly crisped topped with rich madeira sauce with mushrooms over fettuccine. \$9.95	23 Crusted Salmon Salmon filet crusted with fresh herbs oven baked served over wild rice casserole and fresh herb aioli. \$10.95	24 Shrimp Enchiladas Handrolled Enchiladas filled with Shrimp, Peppers, Cheeses, & Spices then paired with Jalapeno Rice & Black Beans. \$10.95	25 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	26 No Special Today
27	28 Chicken Picatta Chicken breast lightly breaded then sautéed with olive oil, shallots & garlic finished with fresh lemon juice & capers served with a butter garlic fettuccini. \$9.95	29 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	30 Pork Tenderloin Grilled Pork Tenderloin served on Wild Rice Casserole then topped with Hot Pineapple Salsa with Peppers & Purple Hull Peas. \$10.50	31 Stuffed Chicken Breast Panko breaded Chicken breast stuffed with Tomatoes, Zucchini & Feta pan sautéed served with Lemon Tomato Marinara over Fettuccini \$9.95		