

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	2	3	4 No Special Today
5	6 Chicken Enchiladas Hand Rolled Chicken Enchiladas with Chilies and Cheese. Served with Black Beans and Jalapeno Rice. \$10.95	7 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	8 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. \$10.95	9 Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$11.50	10 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	11 No Special Today
12	13 Pecan Crusted Tilapia Panko & Pecan encrusted Tilapia pan seared topped with Crawfish Meuniere served with White Cheddar Mashed Potatoes. \$10.95	14 Grilled Salmon with Black Bean Salsa & Chipotle Vinaigrette. Salmon marinated in a Chipotle Vinaigrette paired with white cheddar grits & black bean salsa. \$11.95	15 Shrimp Enchiladas Handrolled Enchiladas filled with Shrimp, Peppers, Cheeses, & Spices then paired with Jalapeno Rice & Black Beans. \$11.95	16 Summer stuffed Chicken Breast Panko dusted then stuffed with Zucchini, Tomatoes & Feta Cheese topped with Lemon Tomato Marinara over Fettuccini. \$10.95	17 Pork in Marsala Sauce Pork Medallions pan seared then served in a rich Mushroom Sauce with Marsala over Fettuccini. \$10.95	18 No Special Today
19	20 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. \$10.95	21 Bacon-wrapped Shrimp Bacon-wrapped Shrimp served over Andouille Goat cheese grits with sautéed spinach and tomato jam. \$11.25	22 Salmon Nicoise Salad Grilled Salmon on a traditional Nicoise with Green Beans, Tomatoes & grilled Potatoes served with Champagne Vinaigrette. \$11.95	23 Chicken Breast stuffed with Prosciutto, Spinach & Boursin Lightly breaded and sautéed served with Twice Baked Mashed Potatoes. \$10.95	24 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	25 No Special Today
26	27 Shrimp & Grits Large Gulf Shrimp sautéed in a spicy Creole Cream Sauce served over Roasted Yellow Pepper Grits. \$11.95	28 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. \$10.95	29 Parmesan Crusted Chicken Parmesan & Panko crusted Chicken breast, flash fried, served with Fettuccini topped with lemon tomato marinara & freshly grated Parmesan. \$10.95	30 Crusted Salmon Salmon filet crusted with fresh herbs oven baked served over wild rice casserole and fresh herb aioli. \$11.95	31 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. \$10.95	31 No Special Today