

Monday – Saturday 10am-7pm

14502 Cantrell Rd., Little Rock, 72223

(501) 868.1182

www.marketatcapers.com

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 NOTE: Each Entrée Serves ONE	2 Chicken Breast Stuffed with Goat Cheese Panko Crusted and then stuffed with goat cheese, fresh basil & green onions, pan sautéed & served with white cheddar mashed potatoes & mushroom ragout. \$10.25	3 Chicken Breast stuffed with Proscuitto, Spinach & Boursin. Panko encrusted served with Twice Baked Mashed Potatoes. \$9.95	4 Cajun Tilapia and Shrimp. Herb crusted Tilapia & sautéed Gulf Coast shrimp over Bacon Cheddar Cheese Grits with Red Pepper Coulis. \$10.50	5 Pork Grillades with Andouille Grits. Filet of Pork scaloppini pan sautéed with flour & spices; served with a rich brown sauce made with Madeira & mushrooms over Andouille Goat cheese grits. \$9.95	6 Shrimp Enchiladas Hand rolled Enchiladas filled with Shrimp, peppers, cheeses, spices and paired with Jalapeno Rice and Black Beans. \$10.95	7 No Special Today
8	9 Chicken Scaloppini with Madeira Freshly sautéed Chicken breast with a rich Madeira with mushrooms over Fettuccine. \$9.95	10 Parmesan Crusted Chicken Breast Parmesan & Panko encrusted chicken, served crispy over fettuccine with lemon tomato marinara. \$9.95	11 Grilled Salmon Salad Nicoise The traditional Salad Nicoise with green beans, tomatoes & grilled potatoes with champagne vinaigrette. \$10.50	12 Pork Tenderloin with Hot Pineapple Salsa. Freshly seasoned & grilled Pork Tenderloin served on a bed of wild rice casserole topped with pineapple salsa & purple hull peas. \$10.50	13 Pecan crusted Tilapia Pecan & Panko encrusted Tilapia pan seared, served with Crawfish Meuniere & white cheddar mashed potatoes. \$10.95	14 No Special Today
15	16 Chile glazed Salmon with Orange Salsa. Salmon Filet grilled & topped with a Chile glaze with orange salsa served with basmati rice. \$10.95	17 Pork Medallions in Mushroom Marsala Sauce Seared & served in a rich Mushroom sauce with marsala over fettuccini. \$10.50	18 Chicken Enchiladas. Hand Rolled Chicken Enchiladas with Chilies and Cheese. Served with Black Beans and Jalapeno Rice. \$9.95	19 Grilled Grouper Seasoned Grouper, grilled, sauced with mango habanero BBQ Sauce over white cheddar grits. \$10.95	20 Honey Mustard Pork Tenderloin Bacon wrapped Pork Medallions marinated in a Dijon Honey Glaze with rosemary over white cheddar mashed potatoes. \$10.50	21 No Special Today
22	23 Mexican Skillet Dinner Ancho rubbed grilled chicken with black, pinto & white beans slow simmered with tomatoes & spices over jalapeno rice with Feta cheese & cranberry jalapeno salsa. \$9.95	24 Pork Grillades with Andouille Grits Filet of Pork scaloppini pan sautéed with flour & spices with a rich brown sauce made with madeira & mushrooms over andouille goat cheese grits. \$9.95	25 Gulf Shrimp with Fettucine. Large Shrimp pan sautéed with olive oil, spices & garlic tossed with our homemade lemon tomato marinara & freshly grated Parmesan Cheese. \$10.50	26 Parmesan Crusted Chicken Breast Parmesan & Panko encrusted chicken, served crispy over fettuccine with lemon tomato marinara. \$9.95	27 Grilled Salmon with black bean salsa & chipotle-tangerine vinaigrette. Salmon filet marinated with chipotle-tangerine vinaigrette, grilled, served over white cheddar grits. \$10.95	28 No Special Today
29	30 Pork Tenderloin with Hot Pineapple Salsa. Freshly seasoned & grilled Pork Tenderloin served on a bed of wild rice casserole topped with pineapple salsa & purple hull peas. \$10.50	31 Shrimp & Crawfish Etoufee A rich Cajun gravy made with the Holy Trinity and slow simmered with Louisiana Gulf Crawfish Tails, Shrimp over basmati rice. \$10.95				