

Monday – Saturday 10am-7pm

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