

Monday – Saturday 10am-7pm

14502 Cantrell Rd., Little Rock, 72223

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www.marketatcapers.com

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>NOTE: <i>Each Entrée Serves ONE</i></p>	<p>1 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</p>	<p>2 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</p>	<p>3 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</p>	<p>4 Shrimp Enchiladas Handrolled Enchiladas filled with Shrimp, Peppers, Cheeses, & Spices then paired with Jalapeno Rice & Black Beans. \$10.95</p>	<p>5 Grilled Salmon with Black Bean Salsa & Chipotle Vinaigrette. Salmon marinated in a Chipotle Vinaigrette paired with white cheddar grits & black bean salsa. \$10.95</p>	<p>6 No Special Today</p>
7	<p>8 Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$10.50</p>	<p>9 Chicken Parmesan Panko & Parmesan breaded Chicken breast topped with house made Marinara & covered with Mozzarella served with Fettuccini Alfredo. \$9.95</p>	<p>10 Crusted Walleye Panko & Horseradish encrusted Walleye topped with a Crawfish & Mushroom Cajun Cream Sauce served with White Cheddar Grits \$10.95</p>	<p>11 Kentucky Hot Brown Layers of Turkey on toasted Country White Bread topped with Bacon, Tomato, Mornay Sauce & Parmesan Cheese served with Sautéed Vegetables. \$10.95</p>	<p>12 Mexican Skillet Dinner Ancho rubbed Chicken Breast with Tomatoes, Black, Pinto & White Beans topped with Feta Cheese & Cranberry Salsa served with Jalapeno Rice. \$9.95</p>	<p>13 No Special Today</p>
14	<p>15 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</p>	<p>16 Pan Sautéed Tilapia Herbed Panko crusted Tilapia pan sautéed topped with Crawfish Meuniere served with White Cheddar Grits. \$10.25</p>	<p>17 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</p>	<p>18 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</p>	<p>19 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. \$9.95</p>	<p>20 No Special Today</p>
21	<p>22 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</p>	<p>23 Pan Sautéed Tilapia Herbed Panko crusted Tilapia pan sautéed topped with Crawfish Meuniere served with White Cheddar Grits. \$10.25</p>	<p>24 Pork Tenderloin Sliced Pork Tenderloin topped with a Mushroom Madeira Sauce served with layered Sweet Potato Gratin. \$10.50</p>	<p>25 Macadamia Grouper Grouper filet with Panko and Macadamias, lightly seasoned and sautéed served over white cheddar mashed potatoes and Charleston sauce. \$10.95</p>	<p>26 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</p>	<p>27 No Special Today</p>
28	<p>29 Chicken Enchiladas Hand Rolled Chicken Enchiladas with Chilies and Cheese. Served with Black Beans and Jalapeno Rice. \$9.95</p>	<p>30 Shrimp Diane Fettuccini sauced with traditional Diane Sauce of Brandy, Dijon, Cream & Shallots topped with large Gulf Shrimp. \$10.50</p>	<p>31 Chicken Cordon Bleu Black Forest Ham & Provolone stuffed Panko Crusted Chicken breast pan seared topped with Wild Mushroom Sauce with Wild Rice Casserole. \$9.95</p>			