

Monday – Saturday 10am-7pm

14502 Cantrell Rd., Little Rock, 72223

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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>NOTE: <i>Each Entrée Serves ONE</i></p>	<p>1 Chicken Scallopini with Maderia Sautéed Chicken Breast lightly crisped and topped with a rich Madeira sauce over fettuccine 12.95</p>	<p>2 Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. 13.50</p>	<p>3 Chicken Parmesan Panko & Parmesan breaded Chicken breast topped with Lemon Tomato Marinara on a bed of Fettuccine. 12.95.</p>	<p>4 Shrimp Enchiladas Hand rolled Enchiladas filled with Shrimp, Peppers, Cheeses, & Spices then paired with Jalapeno Rice & Black Beans. \$13.95</p>	<p>5 Mexican Skillet Dinner Ancho rubbed Chicken Breast with Tomatoes, Black, Pinto & White Beans topped with Feta Cheese & Cranberry Salsa served with Jalapeno Rice. \$12.95</p>	<p>6 No Special Today</p>
7	<p>8 Crispy Shrimp Buttermilk fried Shrimp with a side of Spicy sauce over white Cheddar Grits with Jicama Cole Slaw 14.95</p>	<p>9 Chicken Enchiladas Hand Rolled Chicken Enchiladas with Chilies and Cheese served with Black Beans and Jalapeno Rice. \$12.95</p>	<p>10 Ricotta & Spinach stuffed Chicken Breast Panko crusted then stuffed with ricotta and spinach pan sautéed topped with Mushroom Ragout served with white cheddar mashed potatoes. \$12.95</p>	<p>11 Pork Grillades & Grits Pork Medallions tossed with seasoned flour and Spices. Served with Cajun Gravy and Mushrooms over Andouille Goat Cheese Grits 13.95</p>	<p>12 Chicken Cordon Bleu Chicken Breast filled with Black Forest Ham and Provolone Cheese lightly dusted with seasoned Panko, pan seared and topped with a Wild Mushroom Sauce with white Cheddar Grits 13.95</p>	<p>13 No Special Today</p>
14	<p>15 Shrimp Diane Large Shrimp sautéed and severed with a traditional Diane Sauce of Brandy, Cream, served over Fettuccine 14.95</p>	<p>16 Breast of Chicken with Caramelized Onions Grilled Chicken topped with caramelized Onions and melted Brie Cheese with Wild Rice Casserole 12.95</p>	<p>17 Chile Glaze Salmon with Orange Salsa Salmon Filet grilled and topped with a Chile glaze with orange salsa and served with parsley basmati rice. \$15.95</p>	<p>18 Greek Chicken Simmered Breast of Chicken with Mushrooms, Sun-Dried Tomatoes, with Garlic, wine and Spinach. Served over White Cheddar Grits and topped with Feta Cheese 12.95</p>	<p>19 Shrimp & Grits Large Gulf Shrimp sautéed and served over Tomato Grits with sautéed Spinach and topped with a White Wine and Parmesan Cheese Sauce 14.95</p>	<p>20 No Special Today</p>
21	<p>22 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>23 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. \$13.95</p>	<p>24 Pork in Marsala Sauce Pork Medallions pan seared then served in a rich Mushroom Sauce with Marsala over Fettuccine. \$13.95</p>	<p>25 Grilled Salmon with Black Bean Salsa & Chipotle Vinaigrette. Salmon marinated in a Chipotle Vinaigrette paired with white cheddar grits & black bean salsa. \$15.95</p>	<p>26 . Chicken Breast Stuffed with Prosciutto, Spinach and Boursin Breast of Chicken stuffed with Prosciutto, Spinach and Boursin Cheese, panko breaded and lightly sautéed and served with Twice Baked Mashed Potatoes. \$12.95</p>	<p>27 No Special Today</p>
28						