

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><b>NOTE:</b> <i>Each Entrée Serves ONE</i></p>			<p>1 <b>Mahi Mahi</b> Grilled and served over Lemon Scented Basmati Rice and finished with tropical salsa. \$15.95</p>	<p>2 <b>Chicken Diane</b> Sautéed Breast of chicken served with the traditional Brandy Cream Sauce over Fettuccine. \$12.95</p>	<p>3 <b>Bacon Cheeseburger Meatloaf</b> A hearty Meatloaf made with Ground Chuck, Apple Wood Smoke Bacon &amp; Sharp Cheddar with hearty Spices served with White Cheddar Mashed Potatoes. \$13.25</p>	<p>4 No Special Today</p>
<p>5</p>	<p>6 <b>CLOSED FOR LABOR DAY</b></p>	<p>7 <b>Prosciutto, Spinach &amp; Boursin Stuffed Chicken Breast</b> Lightly breaded and sautéed, served with twice baked mashed potatoes. \$12.95</p>	<p>8 <b>Crispy Shrimp</b> Buttermilk fried Shrimp with a side of Spicy sauce over white Cheddar Grits with Jicama Cole Slaw \$14.95</p>	<p>9 <b>Meat-stuffed Bell Peppers</b> 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>10 <b>Chicken Picatta</b> A light Caper and Lemon Sauce with Chicken Breast over Fettuccine. \$12.95</p>	<p>11 No Special Today</p>
<p>12</p>	<p>13 <b>Ancho Chicken Breast</b> Ancho rubbed Chicken Breast with a cassoulet of tomatoes, black, pinto &amp; white beans topped with Feta Cheese &amp; Cranberry Salsa served with Jalapeno Rice. \$12.95</p>	<p>14 <b>Chile Glazed Salmon with Orange Salsa</b> Salmon Filet grilled and topped with a Chile glaze with Orange Salsa and Parsley Rice. \$15.95</p>	<p>15 <b>Chicken Cordon Bleu</b> Chicken Breast filled with Ham and Provolone, panko breaded with and lightly sautéed with Wild Mushroom Sauce with White Cheddar Grits \$12.95</p>	<p>16 <b>Shrimp Florentine</b> Shrimp Florentine with garlic, cream and fresh spinach with Parmesan Cheeses presented on a bed of Tomato Grits. \$13.95</p>	<p>17 <b>Pork Grillades &amp; Grits</b> Pork Medallions pan sautéed with flour &amp; spices served with a rich brown gravy sauce made with Madeira &amp; mushrooms served with Andouille goat cheese grits. \$13.50</p>	<p>18 No Special Today</p>
<p>19</p>	<p>20 <b>Summer Stuffed Chicken</b> Boneless Breast filled with diced Tomatoes, Zucchini, and Feta Cheese served with Lemon Tomato Marinara over Fettuccine. \$12.95</p>	<p>21 <b>Shrimp &amp; Grits</b> Large Gulf Shrimp sautéed in a spicy Creole Cream Sauce served over roasted yellow pepper grits. \$13.95</p>	<p>22 <b>Mahi Mahi</b> Grilled and served over Lemon Scented Basmati Rice and finished with tropical salsa. \$15.95</p>	<p>23 <b>Horseradish Encrusted Salmon</b> Served with Sautéed Spinach and finished with Lemon Capers Sauce and Wild Rice. \$15.95</p>	<p>24 <b>Grilled Breast with Caramelized Onions</b> Grilled Chicken topped with Caramelized Onions and Melted Brie Cheese. Served with Wild Rice Casserole. \$13.95</p>	<p>25 No Special Today</p>
<p>26</p>	<p>27 <b>Honey Mustard Pork Tenderloin</b> Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$13.50</p>	<p>28 <b>Chicken Parmesan</b> Breaded Chicken Breast topped with Lemon Tomato Marinara over Fettuccine. \$12.95</p>	<p>29 <b>Shrimp Enchiladas</b> Hand rolled Enchiladas filled with Shrimp, Peppers, Cheeses &amp; Spices and served with jalapeno rice and black beans. \$13.95</p>	<p>30 <b>Grilled Salmon with Black Bean Salsa &amp; Chipotle Vinaigrette.</b> Salmon marinated in a Chipotle Vinaigrette paired with White Cheddar Grits &amp; Black Bean Salsa. \$15.95</p>		

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