

Monday – Saturday 10am-7pm

14502 Cantrell Rd., Little Rock, 72223

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www.marketatcapers.com

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
NOTE: Each Entrée Serves ONE			Bacon Cheeseburger Meatloaf (serves one) Meatloaf made with Ground Chuck, Apple Wood Smoked Bacon, Sharp Cheddar & Spices served with White Cheddar Mashed Potatoes. \$10.25	Bacon-wrapped Shrimp Bacon-wrapped Shrimp served over Andouille Goat cheese grits with sautéed spinach and tomato jam. \$10.95	Prosciutto, Spinach & Boursin stuffed Chicken Breast Panko breaded and sautéed served with Twice Baked Mashed Potatoes. \$9.95	No Special Today
5	Grilled Grouper Seasoned Grouper to perfection then sauce with our own Mango Habanero Barbecue Sauce served with white cheddar grits. \$10.95	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	Chile Glaze Salmon with Orange Salsa Salmon Filet grilled and topped with a Chile glaze with orange salsa and served with parsley basmati rice. \$10.95	Grilled Salmon Salad Nicoise Traditional Salad Nicoise with green beans, tomatoes and grilled potatoes with champagne vinaigrette. \$10.50	Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$10.50	No Special Today
12	Shrimp & Grits Large Gulf Shrimp sautéed in a spicy Creole Cream Sauce served over Roasted Yellow Pepper Grits. \$9.95	Chicken Enchiladas Hand Rolled Chicken Enchiladas with Chilies and Cheese. Served with Black Beans and Jalapeno Rice. \$9.95	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	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	Shrimp Enchiladas Handrolled Enchiladas filled with Shrimp, Peppers, Cheeses, & Spices then paired with Jalapeno Rice & Black Beans. \$10.95	No Special Today
19	Crusted Salmon Salmon filet crusted with fresh herbs oven baked served over wild rice casserole and fresh herb aioli. \$10.95	Grilled Salmon with Black Bean Salsa & Chipotle Vinaigrette. Salmon marinated in a Chipotle Vinaigrette paired with white cheddar grits & black bean salsa. \$10.95	Pork in Marsala Sauce Pork Medallions pan seared then served in a rich Mushroom Sauce with Marsala over Fettuccini. \$10.50	Parmesan Crusted Chicken Parmesan & Panko crusted Chicken breast, flash fried, served with Fettuccini topped with lemon tomato marinara & freshly grated Parmesan. \$9.95	Prosciutto, Spinach & Boursin stuffed Chicken Breast Panko breaded and sautéed served with Twice Baked Mashed Potatoes. \$9.95	No Special Today
26	Shrimp and Crawfish Etoufee A rich Cajun gravy made with the Holy trinity, slow simmered with Louisiana Gulf Crawfish tails and large gulf shrimp over basmati rice. \$10.95	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. \$9.95	Pork Tenderloin Grilled Pork Tenderloin served on Wild Rice Casserole then topped with Hot Pineapple Salsa with Peppers & Purple Hull Peas. \$10.50	Macadamia Grouper Filet of Grouper with Panko and Macadamia's, lightly seasoned and sautéed; served over white cheddar mashed potatoes and Charleston sauce. \$10.95	Stuffed Chicken Breast Panko crusted stuffed with Goat Cheese, Basil & green Onions pan sautéed served with White Cheddar Mashed Potatoes & Mushroom Ragout. \$10.25	