

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>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 Cajun Tilapia & Shrimp Herb Crusted Tilapia & sautéed Gulf Shrimp over Bacon Cheddar Cheese Grits topped with a Red Pepper Coulis. \$10.50</p>	<p>4 CLOSED OBSERVING FOURTH OF JULY</p>	<p>5 Prosciutto, Spinach & Boursin stuffed Chicken Breast Panko breaded and sautéed served with Twice Baked Mashed Potatoes. \$9.95</p>	<p>6 Chicken Enchiladas Hand Rolled Chicken Enchiladas with Chilies and Cheese. Served with Black Beans and Jalapeno Rice. \$9.95</p>	<p>7 No Special Today</p>
8	<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 Grilled Grouper Seasoned Grouper to perfections then sauce with our own Mango Habanero Barbecue Sauce served white cheddar grits. \$10.95</p>	<p>11 Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$10.50</p>	<p>12 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>13 Crusted Salmon Salmon filet crusted with fresh herbs oven baked served over wild rice casserole and fresh herb aioli. \$10.95</p>	<p>14 No Special Today</p>
15	<p>16 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>17 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</p>	<p>18 Chicken Breasts stuffed with ricotta and spinach. Panko crusted then stuffed with ricotta and spinach. Pan sautéed, served with white cheddar mashed potatoes & Mushroom Ragout. \$9.95</p>	<p>19 Shrimp & Grits Large Gulf Shrimp sautéed in a spicy Creole Cream Sauce served over Roasted Yellow Pepper Grits. \$9.95</p>	<p>20 Pork Tenderloin Grilled Pork Tenderloin served on Wild Rice Casserole then topped with Hot Pineapple Salsa with Peppers & Purple Hull Peas. \$10.50</p>	<p>21 No Special Today</p>
22	<p>23 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>24 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>25 Bacon-wrapped Shrimp Bacon-wrapped Shrimp served over Andouille Goat cheese grits with sautéed spinach and tomato jam. \$10.95</p>	<p>26 Chicken Diane Lightly breaded Chicken breast served with Fettuccini topped with Diane Sauce with Mushrooms, Dijon & Brandy. \$9.95</p>	<p>27 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>28 No Special Today</p>
29	<p>30 Prosciutto, Spinach & Boursin stuffed Chicken Breast Panko breaded and sautéed served with Twice Baked Mashed Potatoes. \$9.95</p>	<p>31 Shrimp Enchiladas Handrolled Enchiladas filled with Shrimp, Peppers, Cheeses, & Spices then paired with Jalapeno Rice & Black Beans. \$10.95</p>				