

Monday – Saturday 10am-7pm

14502 Cantrell Rd., Little Rock, 72223

(501) 868.1182

www.marketatcapers.com

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>NOTE: Each Entrée Serves ONE</p>					<p>Bacon Cheeseburger Meatloaf 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>No Special Today</p>
3	4	5	6	7	8	9
	<p>Chicken Breast stuffed with Prosciutto, Spinach and Boursin Lightly breaded and sautéed served with Twice Baked Mashed Potatoes. \$9.95</p>	<p>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</p>	<p>Chicken Scallopini Sautéed Chicken breast lightly crisped topped with rich madeira sauce with mushrooms over fettuccine. \$9.95</p>	<p>Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$10.50</p>	<p>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>No Special Today</p>
10	11	12	13	14	15	16
	<p>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>Chicken Enchiladas Hand Rolled Chicken Enchiladas with Chilies and Cheese. Served with Black Beans and Jalapeno Rice. \$9.95</p>	<p>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>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>Chicken Scallopini Sautéed Chicken breast lightly crisped topped with rich madeira sauce with mushrooms over fettuccine. \$9.95</p>	<p>No Special Today</p>
17	18	19	20	21	22	23
	<p>Pork in Marsala Sauce Pork Medallions pan seared then served in a rich Mushroom Sauce with Marsala over Fettuccini. \$10.50</p>	<p>Chicken Parmesan Panko & Parmesan breaded Chicken breast topped with house made Marinara & covered with Mozzarella served with Fettuccini Alfredo. \$9.95</p>	<p>Shrimp Diane Fettuccini sauced with traditional Diane Suace of Brandy, Dijon, Cream & Shallots topped with large Gulf Shrimp. \$10.50</p>	<p>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>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>No Special Today</p>
24	25	26	27	28	29	30
	<p>Chicken Cordon Bleu Panko Crusted Chicken breast filled with Black Forest Ham & Provolone then pan seared topped with Wild Mushroom Sauce served with Wild Rice Casserole. \$9.95</p>	<p>Crusted Salmon Salmon filet crusted with fresh herbs oven baked served over wild rice casserole and fresh herb aioli. \$10.95</p>	<p>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>Shrimp Diane Fettuccini sauced with traditional Diane Suace of Brandy, Dijon, Cream & Shallots topped with large Gulf Shrimp. \$10.50</p>	<p>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>No Special Today</p>