

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: Each Entrée Serves ONE</p>			<p>1 Shrimp Enchiladas Hand-rolled Enchiladas filled with shrimp, peppers, cheeses, spices then paired with jalapeno rice & black beans. \$10.95</p>	<p>2 Chile Glazed Salmon with Orange Salsa Salmon Filet grilled & topped with Chile glaze with orange salsa, served with Basmati rice. \$9.95</p>	<p>3 Grilled Chicken with Applewood-smoked bacon & Cavatappi pasta Pasta tossed in garlic cream sauce topped with Applewood smoked bacon & grilled chicken. \$10.95</p>	<p>4 No Special Today</p>
5	6 Cajun Tilapia & Shrimp Herb crusted tilapia & sautéed gulf shrimp over bacon cheddar cheese grits with red pepper coulis. \$10.50	7 Chicken Parmesan Lightly breaded chicken breast with Parmesan cheese & seasoned breadcrumbs over Fettuccine topped with marinara & fresh mozzarella. \$9.95	8 Pork Tenderloin with Sweet Potato Gratin Sliced Pork Tenderloin served with a wild mushroom Demi-glace served with Sweet Potato Gratin. \$10.50	9 Chicken Enchiladas. Hand Rolled Chicken Enchiladas with Chilies and Cheese. Served with Black Beans and Jalapeno Rice. \$9.95	10 Bacon-wrapped Shrimp Bacon-wrapped Shrimp served over Andouille Goat cheese grits with sautéed spinach & tomato jam. \$10.95	11 No Special Today
12	13 Bacon Cheeseburger Meatloaf Made with ground chuck, applewood smoked bacon & sharp cheddar, served with white cheddar mashed potatoes. \$9.95	14 Grilled Salmon with Black Bean Salsa & Chipotle Vinaigrette. Salmon marinated in a Chipotle Vinaigrette paired with white cheddar grits & black bean salsa. \$10.95	15 Mexican Skillet Dinner Ancho rubbed chicken grilled paired with black, pinto & white beans slow simmered with tomatoes & spices over jalapeno rice; topped with feta cheese & cranberry jalapeno salsas. \$9.95	16 Pecan crusted Tilapia Pecan & panko encrusted Tilapia with crawfish Meuniere over white cheddar mashed potatoes. \$10.95	17 Chicken Cordon Bleu Chicken breast filled with black forest ham & provolone cheese lightly breaded & served over mushroom sauce & wild rice casserole. \$9.95	18 No Special Today
19	20 Encrusted Salmon with wild rice Filed of Salmon encrusted with fresh herbs, oven baked and served with Capers wild rice casserole and fresh herb aioli. \$10.95	21 Grilled Grouper Seasoned grilled grouper over white cheddar grits finished with Mango Habanera barbecue sauce. \$10.95	22 Summer Stuffed Chicken Chicken breast filled with tomatoes, zucchini & feta cheese then panko encrusted served over lemon tomato marinara tossed fettuccine. \$9.95	23 Pork Tenderloin with Hot Pineapple Salsa Freshly seasoned grilled pork tenderloin served on a bed of wild rice casserole topped with hot Pineapple Salad with peppers and purple hull peas. \$9.95	24 Shrimp Picatta Shrimp sautéed in butter in garlic tossed with Picatta sauce with lemon & capers over spaghetti. \$10.95	25 No Special Today
26	27 Chicken Breasts stuffed with Goat Cheese. Panko crusted then stuffed with Goat cheese, fresh basil & green onions. Pan sautéed, served with white cheddar mashed potatoes & Mushroom Ragout. \$10.25	28 Grilled Chicken with Applewood-smoked bacon & Cavatappi pasta Pasta tossed in garlic cream sauce topped with Applewood smoked bacon & grilled chicken. \$10.95	29 Southwestern Chicken Grilled Chicken seasoned with southwestern spices; topped with a Pineapple Chipotle Salsa served with jalapeno rice & black beans. \$9.95	30 Pecan crusted Tilapia Pecan & panko encrusted Tilapia with crawfish meuniere over white cheddar mashed potatoes. \$10.95	31 Shrimp Enchiladas Hand-rolled Enchiladas filled with shrimp, peppers, cheeses, spices then paired with jalapeno rice & black beans. \$10.95	

