

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 A hearty Meatloaf made with Ground Chuck, Apple Wood Smoke Bacon & Sharp Cheddar with hearty Spices served with White Cheddar Mashed Potatoes. \$10.25	No Special Today
3	Cajun Tilapia & Shrimp Herb Crusted Tilapia & sautéed Gulf Shrimp over Bacon Cheddar Cheese Grits topped with a Red Pepper Coulis. \$10.50	Ricotta & Spinach stuffed Chicken Breast Panko crusted then stuffed with ricotta and spinach pan sautéed topped with Mushroom Ragout served with white cheddar mashed potatoes. \$10.95	Chile Glaze Salmon with Orange Salsa Salmon Filet grilled and topped with a Chile glaze with orange salsa and served with parsley basmati rice. \$11.95	Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$11.50	Horseradish Crusted Salmon Salmon filet encrusted with Panko, Spices & Horseradish with Dilled Cucumbers & Whole Grain Mustard Sauce over Wild Rice. \$11.95	No Special Today
10	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. \$10.95	Grilled Salmon with Black Bean Salsa & Chipotle Vinaigrette. Salmon marinated in a Chipotle Vinaigrette paired with white cheddar grits & black bean salsa. \$11.95	Summer stuffed Chicken Breast Panko dusted then stuffed with Zucchini, Tomatoes & Feta Cheese topped with Lemon Tomato Marinara over Fettuccini. \$10.95	Crawfish & Shrimp Fettuccini Fettuccini noodles tossed with Crawfish Cream Sauce topped with large Gulf Shrimp. \$11.95	Pork in Marsala Sauce Pork Medallions pan seared then served in a rich Mushroom Sauce with Marsala over Fettuccini. \$10.95	No Special Today
17	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	Salmon Nicoise Salad Traditional Nicoise Salad topped with grilled Salmon with Champagne Vinaigrette. \$11.95	Parmesan Crusted Chicken Parmesan & Panko crusted Chicken breast, flash fried, served with Fettuccini topped with lemon tomato marinara & freshly grated Parmesan. \$10.95	Cajun Tilapia & Shrimp Herb Crusted Tilapia & sautéed Gulf Shrimp over Bacon Cheddar Cheese Grits topped with a Red Pepper Coulis. \$ 10.50	Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$11.50	No Special Today
24	Shrimp Enchiladas Handrolled Enchiladas filled with Shrimp, Peppers, Cheeses, & Spices then paired with Jalapeno Rice & Black Beans. \$11.95	Stuffed Chicken Breast Panko crusted then stuffed with Goat Cheese, fresh Basil & green Onions pan sautéed topped with Mushroom Ragout White Cheddar Mashed Potatoes. \$10.95	Grilled Salmon with Black Bean Salsa & Chipotle Vinaigrette. Salmon marinated in a Chipotle Vinaigrette paired with white cheddar grits & black bean salsa. \$11.95	Chicken Enchiladas Hand Rolled Chicken Enchiladas with Chilies and Cheese. Served with Black Beans and Jalapeno Rice. \$10.95	Pan Sauteed Tilapia Herbed Panko crusted Tilapia pan sauteed topped with Crawfish Meuniere served with White Cheddar Grits. \$11.95	No Special Today