

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				1	2	3
4	5	6	7	8	9	10
	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	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	Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$10.50	Pecan Crusted Tilapia Panko & Pecan encrusted Tilapia pan seared topped with Crawfish Meuniere served with White Cheddar Mashed Potatoes. \$10.95	Chicken Parmesan Panko & Parmesan breaded Chicken breast topped with house made Marinara & covered with Mozzarella served with Fettuccini Alfredo. \$9.95	No Special Today
11	12	13	14	15	16	17
	Grilled Grouper Seasoned Grouper to perfection then sauce with our own Mango Habanero Barbecue Sauce served white cheddar grits. \$10.95	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. \$9.95	Cajun Tilapia & Shrimp Herb Crusted Tilapia & sautéed Gulf Shrimp over Bacon Cheddar Cheese Grits topped with a Red Pepper Coulis. \$10.50	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 in Marsala Sauce Pork Medallions pan seared then served in a rich Mushroom Sauce with Marsala over Fettuccini. \$10.50	No Special Today
18	19	20	21	22	23	24
	Southwestern Chicken Southwestern spiced grilled Chicken breast topped with a Pineapple Chipotle Salsa served with Jalapeno Rice & Black Beans. \$9.95	Shrimp Enchiladas Handrolled Enchiladas filled with Shrimp, Peppers, Cheeses, & Spices then paired with Jalapeno Rice & Black Beans. \$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	CLOSED for Thanksgiving CLOSED for Thanksgiving CLOSED for Thanksgiving	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	No Special Today
25	26	27	28	29	30	
	Chicken Scallopini Sautéed Chicken breast lightly crisped topped with rich madeira sauce with mushrooms over fettuccine. \$9.95	Shrimp & Crawfish Etoufee A slow simmered rich Cajun gravy made with the "Holy Trinity" with Gulf Crawfish Tails & Shrimp topped with Basmati Rice. \$10.95	Pork Tenderloin Grilled Pork Tenderloin served on Wild Rice Casserole then topped with Hot Pineapple Salsa with Peppers & Purple Hull Peas. \$10.50	Prosciutto, Spinach & Boursin stuffed Chicken Breast Lightly breaded and sautéed served with Twice Baked Mashed Potatoes. \$9.95	Crusted Salmon Salmon filet crusted with fresh herbs oven baked served over wild rice casserole and fresh herb aioli. \$10.95	No Special Today