

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 No Special Today
2	3 CLOSED Observing Labor Day	4 Prosciutto, Spinach & Boursin stuffed Chicken Breast Panko breaded and sautéed served with Twice Baked Mashed Potatoes. \$9.95	5 Bacon Cheeseburger Meatloaf (serves one) Meatloaf made with Ground Chuck, Apple Wood Smoked Bacon, Sharp Cheddar & Spices served with White Cheddar Mashed Potatoes. \$10.25	6 Crusted Salmon Salmon filet crusted with fresh herbs oven baked served over wild rice casserole and fresh herb aioli. \$10.95	7 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	8 No Special Today
9	10 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	11 Chicken Enchiladas Hand Rolled Chicken Enchiladas with Chilies and Cheese. Served with Black Beans and Jalapeno Rice. \$9.95	12 Shrimp & Grits Large Gulf Shrimp sautéed in a spicy Creole Cream Sauce served over Roasted Yellow Pepper Grits. \$9.95	13 Ricotta & Spinach stuffed Chicken Breast Panko crusted then stuffed with ricotta and spinach pan sautéed, served with white cheddar mashed potatoes & Mushroom Ragout. \$9.95	14 Pork in Marsala Sauce Pork Medallions pan seared then served in a rich Mushroom Sauce with Marsala over Fettuccini. \$10.50	15 No Special Today
16	17 Bacon-wrapped Shrimp Bacon-wrapped Shrimp served over Andouille Goat cheese grits with sautéed spinach and tomato jam. \$10.95	18 Grilled Grouper Seasoned Grouper to perfections then sauce with our own Mango Habanero Barbecue Sauce served white cheddar grits. \$10.95	19 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	20 Cajun Tilapia & Shrimp Herb Crusted Tilapia & sautéed Gulf Shrimp over Bacon Cheddar Cheese Grits topped with a Red Pepper Coulis. \$10.50	21 Crusted Walleye Panko & Horseradish encrusted Walleye topped with a Crawfish & Mushroom Cajun Cream Sauce served with White Cheddar Grits \$10.95	22 No Special Today
23	24 Shrimp Enchiladas Handrolled Enchiladas filled with Shrimp, Peppers, Cheeses, & Spices then paired with Jalapeno Rice & Black Beans. \$10.95	25 Parmesan Crusted Chicken Parmesan & Panko crusted Chicken breast, flash fried, served with Fettuccini topped with lemon tomato marinara & freshly grated Parmesan. \$9.95	26 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	27 Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$10.50	28 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	29 No Special Today