

Monday – Saturday 10am-7pm

14502 Cantrell Rd., Little Rock, 72223

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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p><b>NOTE:</b> <b>Each Entrée Serves ONE</b></p>				<p>1 <b>Prosciutto, Spinach &amp; Boursin Cheese stuffed Chicken Breast</b> Lightly breaded and served with Twice Baked New Potatoes 12.95</p>	<p>2 <b>Grilled Salmon with Black Bean Salsa and Chipotle Vinaigrette</b> served with Lemon Dill Basmati Rice 16.95</p>	<p>3 No Special Today</p>
<p>4</p>	<p>5 <b>Meat Stuffed Bell Peppers</b> A green Bell Pepper stuffed with ground chuck, sautéed onions, Spices and Basmati Rice, topped with homemade Lemon Tomato Marinara with grilled vegetables. 13.95</p>	<p>6 <b>Chicken Scaloppini with Madeira</b> Sautéed Chicken Breast lightly crisped topped with a rich Madeira sauce with Mushrooms over fettuccine 12.95</p>	<p>7 <b>Pork Medallions in Marsala Sauce</b> Pork Medallions lightly seared served with Mushrooms over fettuccine 13.95</p>	<p>8 <b>Parmesan Chicken</b> Parmesan and Panko crusted Chicken Breast, flash fried and served with Fettuccine topped with Lemon Tomato Marinara 12.95</p>	<p>9 <b>Honey Mustard Pork Tenderloin</b> Bacon Wrapped Pork Medallions with Dijon Honey glaze served with white Cheddar Mashed Potatoes 13.95</p>	<p>10 No Special Today</p>
<p>11</p>	<p>12 <b>Shrimp Enchiladas</b> Hand rolled Enchiladas filled with Shrimp, Peppers, Cheese and Mexican Spices Paired with Jalapeño Rice and Black Beans 13.95</p>	<p>13 <b>Bacon Cheeseburger Meatloaf</b> . A hearty Meatloaf made with ground Chuck, Apple Wood smoked Bacon, &amp; sharp Cheddar with hearty spices, served with White Cheddar Mashed Potatoes 13.95</p>	<p>14 <b>Chicken Cordon Bleu</b> Chicken Breast filled with shaved Black forest Ham and Provolone Cheese lightly dusted with seasoned panko and pan seared. Served with Wild Mushroom Sauce and White Cheddar Grits 13.95</p>	<p>15 <b>Chile Glazed Salmon with Orange Salsa</b> Salmon fillet grilled and glazed with mild Chile spices and topped with Orange Salsa and served with Parsley Basmati Rice 16.95</p>	<p>16 <b>Mexican Skillet Dinner</b> Ancho rubbed Chicken Breast grilled and accompanied with Black, Pinto and White Beans slowly simmered with Jalapeño Rice and topped with Feta cheese and Cranberry Jalapeño Salsa 12.95</p>	<p>17 No Special Today</p>
<p>18</p>	<p>19 <b>Spicy Crispy Shrimp</b> Crispy Buttermilk fried Shrimp With Spices served over white cheddar Grits and Jicama Coleslaw 13.95</p>	<p>20 <b>Pork Grillades and Grits</b> Pork Medallions coated with seasoned Flour and Spices served with a Cajun Gravy with Madeira and Mushrooms over Andouille Goat Cheese Grits 13.95</p>	<p>21 <b>Ricotta &amp; Spinach stuffed Chicken Breast</b> Panko crusted then stuffed with ricotta and spinach pan sautéed topped with Mushroom Ragout served with white cheddar mashed potatoes. \$12.95</p>	<p>22 <b>Shrimp and Grits</b> Large Gulf Shrimp sautéed in a spicy Creole Cream Sauce served over roasted Yellow Pepper Grits 13.95</p>	<p>23 <b>Chicken Enchiladas</b> Hand Rolled chicken Enchiladas with Chile and Cheese. Served with Black Beans and Jalepeno Rice 12.95</p>	<p>24 No Special Today</p>
<p>25</p>	<p>26 <b>Shrimp Diane</b> Large Shrimp sautéed and served with traditional Diane Sauce of Brandy, Dijon, Shallots and Cream 13.95</p>	<p>27 <b>Chicken with Caramelized Onions</b> Grilled chicken topped with caramelized Onions and melted Brie Cheese served with Wild Rice Casserole 12.95</p>	<p>28 <b>Greek Chicken</b> Simmered Breast of Chicken with Mushrooms, Sun-Dried Tomatoes, with Garlic, Wine, Spinach and topped with Feta over white Cheddar Grits 12.95</p>	<p>29 <b>Mexican Tortilla Casserole</b> Breast of Chicken seasoned with Mexican spices, sautéed with tomatoes, onion and garlic; layered with rice, pinto, kidney beans and corn. \$12.95</p>	<p>30 <b>Chicken Picatta</b> Lightly breaded Chicken Breast topped with a Lemon Cream Sauce over Garlic Buttered Fettuccine 12.95</p>	<p>31 No Special Today</p>