

Market at Capers Daily Specials

July 2021

Monday – Saturday 10am-7pm
 72223 (501) 868.1182
 14502 Cantrell Rd., Little Rock,
 www.marketatcapers.com

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
<i>NOTE: Each Entrée Serves ONE</i>				Chicken Diane Sautéed Breast of chicken served with the traditional Brandy Cream Sauce over Fettuccine 12.95	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. \$13.25	No Special Today
	4	5	6	7	8	9
	Grilled Salmon with Black Bean Salsa and Chipolte Vinaigrette 15.95	Prosciutto, Spinach & Boursin Stuffed Chicken Breast Lightly breaded and sautéed served with twice baked mashed potatoes. \$12.95	Crispy Shrimp Buttermilk fried Shrimp with a side of Spicy sauce over white Cheddar Grits with Jicama Cole Slaw 14.95	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. \$13.95	Chicken Picatta 28 A light Caper and Lemon Sauce with Chicken Breast over Fettuccine \$12.95	No Special Today
11	12	13	14	15	16	17

	<p>Ancho Chicken Breast Ancho rubbed Chicken Breast with a cassoulet of tomatoes, black, pinto & white beans topped with Feta Cheese & Cranberry Salsa served with Jalapeno Rice. \$12.95</p>	<p>Chile Glazed Salmon with Orange Salsa Salmon Filet grilled and topped with a Chile glaze with Orange Salsa and Parsley Rice 15.95</p>	<p>Chicken Cordon Bleu Chicken Breast filled with Ham and Provolone, panko breaded with and lightly sautéed with Wild Mushroom Sauce with White Cheddar Grits \$12.95</p>	<p>Shrimp Florentine Shrimp Florentine with garlic , cream and fresh spinach with Parmesan Cheeses presented on a bed of Tomato Grits. \$13.95</p>	<p>Pork Grillades & Grits Pork Medallions pan sautéed with flour & spices served with a rich brown gravy sauce made with Madeira & mushrooms served with andouille goat cheese grits. \$ 13.50</p>	No Special Today
18	19	20	21	22	23	24
	<p>Summer Stuffed Chicken Boneless Breast filled with diced Tomatoes, Zucchini, and Feta Cheese served with Lemon Tomato Marinara over Fettuccine. 12.95</p>	<p>Shrimp & Grits Large Gulf Shrimp sautéed in a spicy Creole Cream Sauce served over roasted yellow pepper grits. \$13.95</p>	<p>Chicken Scaloppini Sautéed Chicken breast lightly crisped topped with rich Madeira sauce with mushrooms over fettuccine. \$12..95</p>	<p>Horseradish Encrusted Salmon Served with Sautéed Spinach and finished with Lemon Caper Sauce and Wild Rice. \$15.95</p>	<p>Grilled Breast with Caramelized Onions Grilled Chicken topped with Caramelized Onions and Melted Brie Cheese. Served with Wild Rice Casserole \$13.95</p>	No Special Today
25	26	27	28	29	30	31
	<p>Chicken Parmesan Parmesan Breaded Chicken Breast topped with Lemon Tomato Marinara over Fettuccine \$12.95</p>	<p>Honey Mustard Pork Tenderloin Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with white cheddar mashed potatoes. \$13.50</p>	<p>Grilled Salmon with Black Bean Salsa & Chipotle Vinaigrette. Salmon marinated in a Chipotle Vinaigrette paired with White Cheddar Grits & Black Bean Salsa. \$15.95</p>	<p>Bacon-wrapped Shrimp Bacon-wrapped Shrimp served over Andouille Goat cheese grits with sautéed spinach and tomato jam. \$14.95</p>	<p>Southwestern Chicken Spiced grilled chicken breast topped with a pineapple chipotle salsa served with jalapeno rice and black beans. 12.95</p>	No Special Today