

Monday – Saturday 10am-7pm

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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 <b>NOTE:</b> <b>Each</b> <b>Entrée</b> <b>Serves</b> <b>ONE</b>	2 <b>Summer Stuffed Chicken</b> Boneless Breast filled with diced Tomatoes, Zucchini, and Feta Cheese served with Lemon Tomato Marinara over Fettuccine. 12.95	3 <b>Salmon Nicoise Salad</b> The traditional Salad Nicoise with green Beans, Hard boiled egg, Tomatoes, Roasted Potatoes, Greek olives and Feta cheese with Champagne Vinaigrette. \$16.95	4 <b>Pork in Marsala Sauce</b> Pork Medallions pan seared then served in a rich Mushroom Sauce with Marsala over Fettuccine. \$13.95	5 <b>Shrimp Florentine</b> Shrimp Florentine with garlic, cream and fresh spinach with Parmesan Cheeses presented on a bed of Tomato Grits. \$13.95	6 <b>Goat Cheese Stuffed Chicken</b> Panko Crusted, stuffed with Goat Cheese, Fresh Basil & Green Onions, pan sautéed & served with White Cheddar Mashed Potatoes & Mushroom Ragout. \$12.95	7 No Special Today
8	9 <b>Mahi Mahi</b> Grilled and served over Lemon Scented Basmati Rice and finished with tropical salsa. \$15.95	10 <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	11 <b>Chicken Piccata</b> A light Capers and Lemon Sauce with Chicken Breast over Fettuccine. \$12.95	12 <b>Pork Grillades &amp; Grits</b> Pork Medallions pan sautéed with flour & spices served with a rich brown gravy sauce made with Madeira & mushrooms served with Andouille goat cheese grits. \$13.95	13 <b>Chile Glazed Salmon with Orange Salsa</b> Salmon Filet grilled and topped with a Chile glaze with Orange Salsa and Parsley Rice. \$15.95	14 No Special Today
15	16 <b>Ancho Chicken Breast</b> 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	17 <b>Horseradish Encrusted Salmon</b> Served with Sautéed Spinach and finished with Lemon Capers Sauce and Wild Rice. \$15.95	18 <b>Honey Mustard Pork Tenderloin</b> Bacon wrapped pork medallions with Dijon honey glaze with rosemary served with mashed potatoes. \$13.95	19 <b>Southwestern Chicken</b> Spiced grilled chicken breast topped with a pineapple chipotle salsa served with jalapeno rice and black beans. 12.95	20 <b>Shrimp &amp; Grits</b> Large Gulf Shrimp sautéed in a BBQ Cream Sauce with Crawfish, mushroom and Onions, Served with Sautéed Spinach over Cheddar grits. \$13.95	21 No Special Today
22	23 <b>Chicken Cordon Bleu</b> Chicken Breast filled with Ham and Provolone, panko breaded, lightly sautéed & served with Wild Mushroom Sauce and Mashed Potatoes. \$13.95	24 <b>Pork in Marsala Sauce</b> Pork Medallions pan seared then served in a rich Mushroom Sauce with Marsala over Fettuccine. \$13.95	25 <b>Crispy Shrimp</b> Buttermilk fried Shrimp with a side of Spicy sauce over white Cheddar Grits with Jicama Cole Slaw. \$13.95	26 <b>Chicken Scaloppini</b> Sautéed Chicken breast lightly crisped topped with rich Madeira sauce with mushrooms over fettuccine. \$12.95	27 <b>Grilled Salmon with Black Bean Salsa &amp; Chipotle Vinaigrette.</b> Salmon marinated in a Chipotle Vinaigrette paired with White Cheddar Grits & Black Bean Salsa. \$15.95	28 No Special Today
29	30 <b>Bacon-wrapped Shrimp</b> Bacon-wrapped Shrimp served over Andouille, Goat cheese Grits and Sautéed Spinach & Tomato Jam. \$14.95	31 <b>Chicken Diane</b> Sautéed Breast of chicken served with the traditional Brandy Cream Sauce over Fettuccine \$12.95				31 No Special Today