



Valentine's Day Menu, February 14, 2018

APPETIZERS

SUN-DRIED TOMATO-ROASTED GARLIC SOUP

cup: \$9.95

CARPACCIO

finely pounded filet of beef with capers, chopped onion, garlic-olive oil, mustard-lemon aioli and toastettes: **\$16.95**

CRISPY CALAMARI

tender deep-fried squid with sliced jalapeno peppers, served with tangy cocktail and tartar sauces: **\$16.95**

PRAWN COCKTAIL

five jumbo prawns cut up bite size and served with cocktail sauce
avocado, tomato, lime juice, onion and cilantro: **\$16.95**

TOMATO AND MOZZARELLA SALAD

fresh buffalo mozzarella cheese, sliced tomatoes, topped with pistachio-basil dressing: **\$15.95**

SAUTEED PRAWNS

scampi style tiger prawns sautéed with garlic, cream and lem on: **\$16.95**

SALADS

CAPER'S WEDGE SALAD

iceberg lettuce, chopped onion, crumbled bacon, creamy bleu cheese dressing: **\$12.95**

CAESAR SALAD

chopped romaine hearts tossed in our Caesar dressing, with homemade croutons and shaved asiago cheese: **\$13.95**

ENTREES

VEGETARIAN PASTA

sun-dried tomato, artichoke, squash, bell peppers, mushrooms,
zucchini and red onion tossed with penne pasta, olive oil and garlic: **\$26.95**

LINGUINE SANTA MARIA

mediterranean flavors, sautéed chicken, prawns, sundried tomatoes, artichoke hearts, capers, spinach, linguine: **\$34.95**

CHICKEN PENNE

penne pasta with grilled chicken, zucchini, squash, mushrooms, sun-dried tomato, in a sherry wine cream sauce: **\$29.95**

CHICKEN AND PRAWN PICATTA

boneless skinless breast of chicken topped with 3 prawns and picatta sauce served with rice and seasonal vegetables: **\$31.95**

SCAMPI PRAWNS

tiger prawns sautéed in a garlic white wine-butter cream sauce, served with basmati rice and seasonal vegetables: **\$35.95**
[also available over fettuccine pasta!]

CAJUN SPICE AHI TUNA

pan-seared Cajun Ahi Tuna topped with a soy glaze, served with rice, sautéed spinach and mushrooms: **\$35.95**

BAKED SALMON

topped with a caper lemon butter sauce with basmati rice and seasonal vegetables: **\$34.95**

TERIYAKI BEEF SHORT RIBS

braised, boneless tender short ribs served with garlic mashed potatoes and sautéed vegetables: **\$34.95**

BRAISED LAMB SHANKS

two shanks slow cooked with garlic and herbs in a sweet mint rosemary port wine sauce: **\$34.95**

GRILLED FILET MIGNON

served with a side of Cabernet dipping sauce, garlic mashed potatoes and seasonal vegetables: **\$40.95**

SURF & TURF - GRILLED FILET MIGNON SERVED WITH TWO LARGE PRAWNS

served with a brandy peppercorn sauce along with a scampi sauce for the prawns
served with seasonal vegetables and garlic mashed potatoes: **\$44.95**

DESSERTS

CRÈME BRULEE: \$10.95

TIRAMISU: \$10.95

CHOCOLATE CAKE: \$10.95

MINIMUM FOOD CHARGE \$25 PER PERSON

LIBATIONS

SPEAK EASY

Premium bourbon, with a hint of chocolate & vanilla

BARREL ROLL

Premium & honey scotch, maraschino

CANTON COCKTAIL

Premium gin, ginger, bitters

CAPERS HURRICANE

Aged rum, Dark rum, passion fruit punch

CAPERS MAI TAI

Capers version

CAPERS MOJITO

PINEAPPLE COCONUT MOJITO

Pineapple rum, mint, citrus

BERMUDA TRIANGLE

Vodka, peach, banana & almond spirits, orange, pineapple & cranberry juices
Try not to get lost!

CAPERS COOLER

Spiced rum, orange, grenadine

SEXY ALLIGATOR

Vodka, melon, citrus with a sink of raspberry

RASPBERRY VELVET

Vodka, raspberry, citrus

BOCCE BALL

Vodka, almond, melon, pineapple, orange

RUSSIAN RIVIERA

Vodka, peach, orange

HOUSE MARGARITA

Premium tequila, citrus

MELON MARGARITA

Premium tequila, melon, citrus

CAPERS COSMO

Capers version

LEMON DROP

Capers version

CAPERS CLASSIC MARTINI

Vodka or gin?
Olive or lemon twist?

BY THE GLASS

WHITE

CHARDONNAY

Capers House White 8

Ferrari Carano 13

Franciscan - Napa 12

SAUVIGNON BLANC

Joel Gott - CA 10

PINOT GRIGIO

Estancia - CA 10

RIESLING

Chateau St. Michelle - Washington 10

WHITE ZINFANDEL

Beringer - CA 8

RED

CABERNET

Capers House Red 8

Hess - CA 10

Justin - Paso Robles 15

MERLOT

Capers House Merlot 8

Sterling - Napa 10

PINOT NOIR

Capers House 8

Paraiso - Monterey 13

ZINFANDEL

7 Deadly - Lodi 10

BY THE BOTTLE

WHITE

CHARDONNAY

Capers House White 24

A by Acacia - CA 37

Benzinger - Carneros 32

Franciscan - Napa 45

Merryvale - Napa 48

La Crema 45

Ferrari Carano 52

Talbott - Sleepy Hollow 62

SAUVIGNON BLANC

Joel Gott - CA 38

Markham - Napa 40

Frogs Leap - Rutherford 45

PINOT GRIGIO

Estancia - CA 35

RIESLING

Chateau St. Michelle - Washington 35

WHITE ZINFANDEL

Beringer - CA 26

CHAMPAGNE/SPARKLING

Mums **SPLIT** 12

Mionetto Prosecco Brut **SPLIT** 11

Mumm Napa Cuvee M 44

Moet & Chandon - White Star 60

Schramsberg Blanc de Blanc 70

Veuve Clicquot 75

Veuve Clicquot **HALF** 42

Dom Perignon - 2002 225

RED

CABERNET

Capers House Red 24

Justin - Paso Robles 54

Hess - CA 38

Beringer - Knights Valley 45

Franciscan - Napa 44

Liberty School - Paso Robles 36

Frogs Leap - Napa 68

Jordan - Alexander Valley 90

Silver Oak - Alexander Valley 100

MERLOT

Capers House 24

Sterling - Napa 38

Markham - Napa 40

Coppola - CA 40

PINOT NOIR

Capers House 24

Estancia 38

La Crema 50

Artesa - Carneros 48

Paraisao - Monterey 48

ZINFANDEL

7 Deadly Zin - Lodi 38

Ridge - Three Valley 50

Rosenblum - North Coast 38

CLARET

Coppola - CA 40

PETIT SYRAH

Stag's Leap - Napa 64

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