

SMALL PLATES

Sliced French bread & Butter
Per order \$3.00

Sun-Dried Tomato Roasted Garlic Soup
Cup \$8.95 Bowl \$10.95

GF Fire Roasted Marinated Artichoke \$18.95
Served with aioli dipping sauce

GF Prawn Avocado Cocktail \$18.95

Crispy Calamari \$16.95
Topped with fresh sliced jalapeño peppers, parmesan cheese, with tangy cocktail & tartar sauces

GF Tomato And Mozzarella Salad \$16.95
Fresh buffalo mozzarella cheese, sliced tomatoes, topped with pistachios, basil, balsamic vinaigrette

****Carpaccio \$19.95**

Finely pounded filet of beef with capers, chopped onions, garlic-olive oil, mustard-lemon aioli & toastettes.

GF Sautéed Prawns \$18.95

Five Scampi style prawns sautéed with garlic, cream, lemon

GF Grilled Prawn Skewers \$18.95

Five marinated grilled prawns, topped with lemon caper sauce

GF **Tuna Sashimi \$18.95

black and white sesame seed crusted Ahi tuna, served with an Asian noodle salad

****Steak Bites \$20.95**

Grilled and cubed marinated bistro filet served with a cabernet dipping sauce

Crispy Fried Onion Strings \$14.95

Sweet red onion strings, lightly battered, fried golden brown, side of chipotle aioli

GF Buffalo Chicken Wings \$16.95

Tossed in a spicy red chili sauce served with crudité and bleu cheese dressing

Spicy Buffalo Cauliflower Bites \$13.00

Add crumbled blue cheese \$3.00

STARTER SALADS

Add Chicken or Prawns (4) \$9.00

Mixed Green Salad \$10.95

Choice of balsamic vinaigrette, bleu cheese or ranch dressing

GF Wedge Salad \$11.95

A wedge of iceberg lettuce, chopped red onion, bacon, bleu cheese crumbles & creamy bleu cheese dressing

****Caesar Salad \$11.95**

Chopped hearts of romaine tossed in our house Caesar dressing, with croutons & shaved asiago cheese

SANDWICHES

Served with choice of French Fries or Side Salad

French Dip \$20.95

Shaved tri-tip with melted jack cheese on a soft French roll, with sides of au jus and prepared horseradish cream sauce
- Additional side options sautéed mushrooms or red onions \$3.50 each

Grilled Chicken Sandwich \$19

Topped with sautéed onions and sun-dried tomato with pepper jack cheese, whole grain mustard on a soft French roll

****Angus Burger \$17.95**

One half pound of Black Angus beef, grilled and served on a sesame seed bun
- Additional side options \$2.50 each - cheese, bacon, or sautéed mushrooms
Add fried egg \$3

Prawns and Avocado Toast \$20.00

Grilled prawns with avocado, pesto & Pico De Gallo

ENTRÉE SALADS

Add Chicken or Prawns (4) \$9.00

Chinese Chicken Salad \$19.95

Fried marinated chicken tenders with crisp iceberg lettuce, rice noodles, cilantro, almonds, in a soy-sesame vinaigrette. 1/2 Order \$11.95

GF **Grilled Steak Salad \$24.95

Marinated bistro filet on chopped romaine, tossed in a balsamic vinaigrette, with artichoke hearts, tomatoes, olives, red onions & crumbled bleu cheese

Southwestern Salad \$20.95

Cajun chicken breast, served over mixed greens, bacon, corn, avocado, tomato, corn chips & chipotle-ranch dressing

Grilled Prawns Salad \$21.95

5 balsamic marinated prawns over romaine with balsamic vinaigrette, hearts of palm, olives & tomatoes

GF **Seared Ahi Tuna Salad \$24.95

Seared Ahi tuna served over a bed of tossed greens, with black olives, tomatoes, hearts of palm, fresh mango slices, balsamic vinaigrette

ENTREES

Add Chicken or (4) Prawns \$9.00

to any entrée or salad. Ask your server to add capers to any item free of charge.
Split entrée charge, \$4.00

VEGETARIAN

V Vegetarian Pasta \$19

Sun-dried tomato, artichoke hearts, squash, bell peppers, mushrooms, zucchini, red onions, tossed with penne, olive oil, garlic, white wine & marinara

GF V Veggie Stir Fry \$20

Garlic, onions, broccoli, carrots, mushrooms, zucchini squash, bell peppers, teriyaki sauce, served over rice

MEAT

Panko Crusted Chicken Breast \$23.95

Boneless skinless breast coated in Japanese bread crumbs topped with honey mustard sauce served with sautéed vegetables and garlic mashed potatoes

GF Chicken and Prawn Picatta \$26.95

Boneless skinless breast of chicken, 3 prawns, picatta sauce, rice, served with sautéed vegetables

GF Chicken Marsala \$23.95

Grilled chicken topped with a creamy marsala wine sauce served with rice, sautéed vegetables

GF Blackened Chicken \$23.95

Boneless skinless breast coated in blackening seasonings, served with rice, sautéed vegetables

Chicken Parmesan \$23.95

Panko-crusted breast of chicken, flash fried then baked, topped with marinara sauce and melted parmesan, served with sautéed vegetables and garlic mashed potatoes

****Grilled Bistro Filet \$27.95**

Topped with demi-glace, spicy papaya-jicama salsa served with sautéed vegetables and garlic mashed potatoes

GF Teriyaki Beef Short Ribs \$28.95

Braised, boneless tender short ribs served with sautéed vegetables and garlic mashed potatoes

Shaved Tri-Tip \$22.95

Sautéed with mushrooms and red onions served with au jus, horseradish and sliced tomatoes

Capers Meatloaf \$21.95

Homemade with celery, onion, mustard, bacon, Swiss cheese and smoked ham topped with a wild mushroom demi-glace, served with sautéed vegetables and garlic mashed potatoes

Capers Meatloaf Parmesan \$22.95

Capers meatloaf topped with marinara & melted Parmesan, served with mashed potatoes & vegetables

Baby Back Ribs \$28.95

smothered with capers homemade barbeque sauce, and roasted garlic mashed potatoes

Braised Lamb Shank \$24.95

One shank slow cooked with garlic and herbs in a sweet mint-rosemary port sauce served with garlic mashed potatoes and sautéed vegetables.

PASTA

Linguine Santa Maria \$25.95

Sautéed chicken, prawns, sun dried tomatoes, parmesan cheese, artichoke hearts, capers, spinach & linguine

Chicken Penne \$23.95

Chicken, zucchini, squash, mushrooms, sun-dried tomatoes, penne pasta, parmesan cheese, tossed in a sherry wine cream sauce

Cajun Pesto Penne \$23.95

Carved blackened chicken breast served over penne pasta topped with parmesan cheese.

Sub Prawns \$3

Lasagne \$23.95

Beef, sausage, herbs, ricotta, mozzarella, parmesan cheese. bolognese sauce.

SEAFOOD

GF Scampi Prawns \$25.95

Seven prawns sautéed in garlic, lemon, white wine butter cream sauce, served with rice, sautéed vegetables

Blackened Salmon \$26.95

Crusted salmon, coated in blackening seasonings, served with rice, sautéed vegetables

Pecan Panko Crusted Salmon \$26.95

Crusted pan-eared salmon, honey Dijon mustard sauce, served with rice, sautéed vegetables

Grilled Atlantic Salmon \$26.95

served over sautéed spinach with a tarragon port wine sauce and tomato capers salsa, topped with pickled cucumbers, served with a side of vegetables and basmati rice. Make it stuffed w/ crab \$28.95

GF Grilled Prawn Skewers \$25.95

Seven marinated prawns, served with a lemon-caper butter sauce, rice, sautéed vegetables

Panko Fried Prawns \$24.95

Seven butterflied fried prawns, served with fries, tartar and cocktail sauces

GF **Cajun Spiced Ahi Tuna \$27.95

Pan-seared Cajun Ahi tuna, topped with a soy glaze, served with rice, sautéed spinach, mushrooms

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**Denotes menu items that are raw, not fully cooked, contain raw ingredients or are cooked to order. Consuming raw or undercooked meats, fish, seafood, poultry or eggs may raise your risk of food borne illness, especially if you have certain medical conditions.

GF indicates Gluten Free
V indicates Vegan



WINES BY THE GLASS

LIBATIONS

BERMUDA TRIANGLE

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

CANTON COCKTAIL

Premium gin, ginger, bitters

CAPERS COOLER

Spiced rum, orange, grenadine

FRENCH 75

Vodka, lemon juice, sparkling wine

CAPERS HURRICANE

Aged rum, Dark rum, passion fruit punch

CLASSIC OR

PINEAPPLE COCONUT MOJITO

Pineapple & Coconut rums, mint, citrus

CLASSIC OR MELON MARGARITA

Premium Tequila, Triple Sec, lime
Melon made with Midori

CLASSIC OR KENTUCKY MULE

Jim Beam bourbon, ginger beer, lime
Classic made with vodka

CLASSIC OLD FASHIONED

Jim Beam bourbon, simple syrup,
orange & Angostura bitters

RASPBERRY VELVET

Vodka, raspberry, lemon

CAPERS COSMO

Capers version

CAPERS LEMON DROP

Capers version

CAPERS MAI TAI

Capers version

SEXY ALLIGATOR

Vodka, melon, citrus with
a sink of raspberry

CAPERS CLASSIC MARTINI

Vodka or gin?
Olive or lemon twist?

BEERS on DRAFT

Subject to Change

Stella Artois

Lagunitas IPA

805

Modelo

Trumer Pils

Cali Squeeze Blood Orange

BOTTLED BEER

White Claw

Bud

Bud Light

Coors Light

Corona

Heineken

Michelob Ultra

Sierra Nevada

Fat Tire

Guinness

Lagunitas Non-Alcoholic

WHITE WINES

CHARDONNAY

House Chardonnay 9

Ferrari Carano 15

Le Crema 16

SAUVIGNON BLANC

Markham - Napa 14

PINOT GRIS

Josh 13

RIESLING

Chateau St. Michelle- Washington 13

WHITE ZINFANDEL

Beringer-CA 10

ROSE

Meiomi 13

RED WINES

CABERNET SAUVIGNON

House Cabernet 9

Imagery 15

Justin Paso Robles 18

MERLOT

House Merlot 9

Sterling-Napa 14

PINOT NOIR

House Pinot Noir 9

Meiomi 16

ZINFANDEL

7 Deadly -Lodi 14

WINES BY THE BOTTLE

WHITE WINES

Capers House White 32

CHARDONNAY

Franciscan-Napa 52

Merryvale-Napa 53

La Crema 54

Ferrari Carano 53

SAUVIGNON BLANC

Joel Gott-CA 43

Markham-Napa 47

PINOT GRIGIO

Josh 42

RIESLING

Chateau St. Michelle-Washington 42

WHITE ZINFANDEL

Beringer-CA 37

ROSE

Meiomi 39

CHAMPAGNE/SPARKLING

Chandon - Napa SPLIT 16

Mionetto Prosecco Brut SPLIT 14

Mionetto Prosecco Brut BOTTLE 36

Mumm-Cuvee M BOTTLE 75

Moet & Chandon-Imperial 160

Veuve Clicquot 130

RED WINES

Capers House Red 32

CABERNET

Hess 45

Imagery 45

Justin-Paso Robles 60

Beringer-Knights Valley 70

Franciscan-Napa 60

Francis Ford Coppola - Director's Cut 70

Liberty School-Paso Robles 55

Jordan-Alexander Valley 110

MERLOT

Capers House 32

Sterling-Napa 45

Markham-Napa 60

Coppola-CA 51

PINOT NOIR

Capers House 32

Meiomi 49

La Crema 65

Angeline Reserve 59

ZINFANDEL

7 Deadly Zin-Lodi 45

Rosenblum-North Coast 50

CLARET

Coppola-CA 60

Available for catering & private events

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