**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 breasts 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 you 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 Sirloin $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

**Chicken and Prawn Picatta $26.95**
Boneless skinless breast of chicken, 3 prawns, picatta sauce, rice, served with sautéed vegetables

**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 cooked 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

**GF** **Grilled Bistro Filet $27.95**
Topped with demi-glace, spicy papaya-jicama salsa served with sautéed vegetables 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 our homemade barbecue sauce, and roasted garlic mashed potatoes

**braised Lamb Shank $24.95**
One shank slow cooked with garlic and herbs in a sweet mint-rosemery 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 penne 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

**Blackened Salmon $26.95**
Crusted salmon, coated in blackening seasonings, served with rice, sautéed vegetables

**Pecan Panko Crusted Salmon $26.95**
Crusted pan-seared 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 Salmon Skewers $25.95**
Seven marinated prawns, served with a lemon-caper butter sauce, rice, sautéed vegetables

**Grilled Chicken $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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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 MELOCOTTON 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
BOS
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 GRIS
Josh 43

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 BOTTL 36
Mumm-Cuvee M BOTTL 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
Contact: kam@capersloft.com  |  408.203.1664

BEER on DRAFT

Subject to Change
Stella Artois
Lagunitas IPA
BOS
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