



Valentine's Day Menu, February 14, 2019

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 lemon: **\$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 BRULÉE: \$10.95

TIRAMISU: \$10.95

CHOCOLATE CAKE: \$10.95

MINIMUM FOOD CHARGE \$25 PER PERSON

LIBATIONS

CAPERS CLASSIC MARTINI

choice of vodka or gin, garnished with an olive or lemon twist

CAPERS COSMO

cosmopolitan made with vodka, triple sec, lime juice, and cranberry juice

LEMON DROP

lemon flavored vodka, triple sec and sweet & sour

RASPBERRY VELVET

vodka, triple sec, sweet & sour, Chambord

CAPERS CHOCOLATE MARTINI

vodka, chocolate liqueur

PEACH KISS

vodka meets peach schnapps

CAPERS GREEN APPLE COSMO

green apple twist, grand marnier, cranberry juice and a splash of lime

BOCCE BALL

vodka, amaretto, midori, pineapple & orange juice

BERMUDA TRIANGLE

Vodka, peach schnapps, banana and almond liqueur, orange, pineapple and cranberry juice. Try not to get lost!

RUSSIAN RIVIERA

vodka, triple sec, peach schnapps, with a splash of orange juice

SOUR APPLE MARTINI

apple twist and apple pucker

SEXY ALLIGATOR

vodka, midori, sour mix, Chambord

CHOCOLATE TRUFFLE MARTINI

vodka, white creme de cacao, cranberry juice

CAPERS COOLER

captain morgan's spiced rum, grenadine, orange juice

BY THE GLASS

WHITE

CHARDONNAY

Camers House White	8
Ferrari Carano	14
Franciscan - Napa	11

SAUVIGNON BLANC

Joel Gott - CA	10
PINOT GRIGIO	
Estancia - CA	10

RIESLING

Chateau St. Michelle - Washington	10
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WHITE ZINFANDEL

Beringer - CA	8
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RED

CABERNET

Capers House Cabernet	8
Robert Hall - Paso Robles	12
Justin - Paso Robles	17

MERLOT

Capers House Merlot	8
Sterling - Central Coast	10

PINOT NOIR

Capers House Pinot Noire	8
A by Acacia - CA	10
Angeline Reserve	13

ZINFANDEL

Rosenblum - Sonoma	10
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BY THE BOTTLE

WHITE

Capers House White	28
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CHARDONNAY

A by Acacia - CA	42
Cuvaison - Carneros	5
Franciscan - Napa	43
Starmont	44
Ferrari Carano	55

SAUVIGNON BLANC

Joel Gott - CA	43
Markham - Napa	45
PINOT GRIGIO	
Estancia - CA	40

RIESLING

Chateau St. Michelle - Washington	40
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WHITE BLENDS

Conundrum	55
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CHAMPAGNE/SPARKLING

Capers House	SPLIT	8
Capers House	BOTTLE	28
Mumm - Napa	SPLIT	14
Mumm - Cuvee M	BOTTLE	48
Mionetto Prosecco Brut	SPLIT	14
Schramsberg Blanc de Blanc		75
Moet & Chandon - Brut Imperial		85
Veuve Clicquot		95
Dom Perignon - 2002		230

RED

CABERNET

Loft House Red	28
Justin - Paso Robles	59
Hess - CA	43
Beringer - Knights Valley	57
Franciscan - Napa	53
Robert Hall	46
Liberty School - Paso Robles	41
Provenance - Napa	71
Stags Leap Artemis	95
Jordan - Alexander Valley	95
Silver Oak - Alexander Valley	105

MERLOT

Loft House	28
Markham - Napa	45
Coppola - CA	45
Blackstone - CA	41
Sterling - Central Coast	43

PINOT NOIR

Loft House	35
A by Acacia - CA	42
Artesa - Carneros	53
De Loach - Russian River	60
Angelina Reserve	53
La Crema	55

ZINFANDEL

7 Deadly Zin - Lodi	43
Rosenblum - Sonoma	43
Ridge - Three Valley	57

CLARET

Coppola - CA	47
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PETIT SYRAH

Stag's Leap - Napa	69
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