

# CAPERS

EAT & DRINK

*Let us handle your next special event  
Ask your server about our banquet and off-site catering services  
Contact: Kam Razavi 408.203.1664 | kam@capersloft.com  
Serving Brunch 9 am Friday, Saturday & Sunday's*



When You're Downtown, We Invite You To Visit  
Loft Bar And Bistro  
90 South Second Street, San Jose  
[www.loftbarandbistro.com](http://www.loftbarandbistro.com)

CAPERS Eat & Drink 1710 W. Campbell Ave., Campbell, CA 95008 408-374-5777  
[www.caperseatanddrink.com](http://www.caperseatanddrink.com)

## SMALL PLATES

<b>Sun-Dried Tomato Roasted Garlic Soup</b>	Cup \$5.95 Bowl \$7.95
<b>Soup Of The Day</b> (please ask your server for today's selection)	\$5.95 \$7.95
<b>Carpaccio</b> Finely pounded filet of beef with capers, chopped onion, olive oil, tarragon aioli, toastettes	\$13.95
<b>Roasted Chicken Quesadilla</b> Served with jack cheese, salsa fresca, sour cream	\$12.95
<b>Teriyaki Short Rib Quesadilla</b> Served with jack cheese, salsa fresca, sour cream	\$14.95
<b>Crispy Calamari</b> Topped with fresh sliced jalapeno peppers, parmesan cheese, with tangy cocktail & tartar sauces	\$11.95
<b>Tomato And Mozzarella Salad</b> Fresh buffalo mozzarella cheese, sliced tomatoes, topped with pistachios, basil, balsamic vinaigrette	\$11.95
<b>Marinated Fire Roasted Artichoke</b> Olive oil, balsamic, herb marinated artichoke served with chipotle aioli	\$11.95
<b>Prawn Avocado Cocktail</b> Five jumbo prawns cut up bite size, cocktail sauce, avocado, tomato, lime juice, onion, cilantro	\$12.95
<b>Panko Fried Prawn</b> 5 butterflied and breaded prawns, served with french fries, tartar & cocktail sauce	\$14.95
<b>Grilled Prawn Skewers</b> 5 marinated prawns, served with a lemon-butter caper sauce	\$14.95
<b>Sautéed Prawns</b> 5 Scampi style prawns sautéed with garlic, cream, lemon	\$13.95
<b>Crab Cakes</b> 2 crab cakes sautéed with a lemon-butter caper sauce	\$15.95
<b>Tuna Sashimi</b> black and white sesame seed crusted Ahi tuna, served with an Asian noodle salad	\$14.95
<b>Steak Bites</b> Grilled and cubed marinated bistro filet served with a Cabernet dipping sauce	\$15.95
<b>Buffalo Chicken Wings</b> Tossed in a spicy red chili sauce served with crudité and bleu cheese dressing	\$12.95
<b>Crispy Fried Onion Strings</b> Sweet red onion strings, lightly battered, fried golden brown, side of chipotle aioli	\$9.95
<b>Teriyaki Beef Short Rib</b> Boneless tender short rib served with sautéed vegetables	\$15.95
<b>Teriyaki Shortrib Sliders</b> Three mini sandwiches with short rib, lettuce and tomato	\$14.95
<b>Chicken Lettuce Wraps</b> Julienne vegetables & chicken in teriyaki sauce	\$12.95

## SALADS

Add Chicken or Prawns (4) \$10.00

### STARTER SALADS

<b>Baby Spinach Salad</b> Topped with feta cheese, red onion, olives, pepperoncini peppers & poppy seed dressing	\$8.95
<b>Mixed Green Salad</b> Choice of balsamic vinaigrette, bleu cheese or ranch dressing	\$7.95
<b>Wedge Salad</b> A wedge of iceberg lettuce, chopped red onion, bacon, bleu cheese crumbles, creamy bleu cheese dressing	\$8.95
<b>Caesar Salad</b> Chopped hearts of romaine tossed in our house Caesar dressing with croutons and shaved asiago cheese	\$8.95
<b>Bleu Cheese and Pear Salad</b> Tossed greens with caramelized pecans and sherry vinaigrette	\$9.95

### ENTRÉE SALADS

<b>Chinese Chicken Salad</b> Fried marinated chicken tenders with crisp iceberg lettuce, rice noodles, cilantro, almonds in a soy-sesame vinaigrette	\$14.95
<b>Grilled Prawn Salad</b> Prawns marinated in garlic, olive oil & balsamic vinegar grilled over chopped romaine, tossed in sherry vinaigrette, garnished with hearts of palm, olives, pepperoncini peppers and tomatoes	\$18.95
<b>Crab Cake Salad</b> Sautéed crab cakes over chopped hearts of romaine, a light house Caesar dressing, tomato, olive, avocado, lemon	\$19.95
<b>Seared Ahi Tuna Salad</b> Seared Ahi tuna served over a bed of tossed greens with black olives, tomatoes, hearts of palm, fresh mango slices, balsamic vinaigrette	\$20.95
<b>Steak Salad</b> Marinated bistro filet on chopped romaine tossed in a balsamic vinaigrette with artichoke hearts, tomatoes, olives, red onions and crumbled bleu cheese	\$18.95
<b>Southwestern Salad</b> Cajun chicken breast, mixed greens, bacon, corn, avocado, tomato, corn chips, chipotle-ranch dressing	\$15.95

## CAPERS LOW CARB ENTREES

<b>Shaved Tri-Tip</b> Sautéed with mushrooms and red onions served with au jus, horseradish and sliced tomatoes	\$16.95
<b>Spicy Cajun Blackened Chicken Breast</b> Served with steamed vegetables, sliced tomatoes and a side of papaya-jicama salsa	\$17.95
<b>Spicy Cajun Blackened Salmon</b> Served with sliced tomatoes, steamed vegetables and a side of papaya-jicama salsa	\$21.95

SPLIT CHARGE FOR ENTRÉE: \$3.00. 18% GRATUITY SUGGESTED ON ALL PARTIES OF EIGHT OR MORE.  
ASK YOUR SERVER TO ADD CAPERS TO ANY ITEM FREE OF CHARGE

## SANDWICHES & WRAPS

Served with choice of Fresh Fruit, Cole Slaw, French Fries or Side Salad

<b>Cubano Sandwich</b> Pork tenderloin, ham, lettuce, tomato, red onion, jack cheese and jalapenos	\$14.95
<b>French Dip</b> Shaved tri-tip with melted jack cheese on a soft French roll with sides of au jus and prepared horseradish sauce (with sautéed mushrooms or red onions, add \$1.00 each)	\$15.95
<b>Angus Burger</b> One half pound of Black Angus beef grilled and served on a sesame seed bun (Additional side options \$1 each: cheese, bacon, or sautéed mushrooms)	\$12.95
<b>Open Face Teriyaki Beef Short Rib</b> Tender, boneless short rib served on a sesame bun	\$12.95
<b>Meatloaf Sandwich</b> Homemade meatloaf on a soft roll with marinara sauce, jack cheese, lettuce, onion and tomatoes	\$13.95
<b>Grilled Chicken Sandwich</b> Fresh mozzarella, sliced tomato, pesto mayo, on a soft French roll	\$13.95
<b>Chicken Avocado Wrap</b> Chicken, lettuce, tomatoes, avocado, ranch dressing wrapped in a flour tortilla	\$15.95
<b>Teriyaki Beef Short Rib Wrap</b> Lettuce, tomato, avocado, beef short rib in a flour tortilla	\$16.95
<b>Tri-Tip Avocado Wrap</b> Sliced tri-tip, lettuce, tomato and avocado wrapped in a flour tortilla, served with chipotle aioli	\$15.95

## ENTREES

Add Chicken or (4) Prawns \$10.00 to any entrée or salad. Ask your server to add capers to any item free of charge. Split entrée charge, \$3.00

<b>PASTA</b>	
<b>Lasagna</b> Beef, sausage, herbs, ricotta, mozzarella, parmesan cheeses, served with bolognese sauce	\$17.95
<b>Linguine Santa Maria</b> Sautéed chicken, prawns, sun dried tomatoes, parmesan cheese, artichoke hearts, capers, spinach, linguine	\$19.95
<b>Chicken Penne</b> Chicken, zucchini, squash, mushrooms, sun-dried tomato, penne pasta parmesan cheese tossed in a sherry wine cream sauce	\$18.95
<b>Cajun Pesto Penne</b> Carved blackened chicken breast served over penne pasta topped with parmesan cheese	\$18.95

<b>VEGETARIAN</b>	
<b>Fettucini Primavera</b> Sautéed mushrooms, zucchini, squash, broccoli, carrots, light white wine cream sauce	\$14.95
<b>Vegetarian Pasta</b> Sun-dried tomato, artichoke, squash, bell peppers, mushrooms, zucchini, red onion tossed with penne, olive oil, garlic	\$16.95
<b>Veggie Stir Fry</b> Garlic, onions, broccoli, carrots, mushrooms, zucchini squash, bell peppers, teriyaki sauce served over rice	\$14.95
<b>Eggplant Parmesan</b> Breaded eggplant topped with marinara sauce, melted cheese, pasta, sauteed vegetables	\$15.95

<b>SEAFOOD</b>	
<b>Scampi Prawns</b> 7 prawns sautéed in garlic, lemon, white wine butter cream sauce served with rice, sautéed vegetables	\$20.95
<b>Panko Fried Prawns</b> 7 butterflied fried prawns, served with fries, tartar and cocktail sauces	\$20.95
<b>Grilled Prawn Skewers</b> 7 marinated prawns served with a lemon-caper butter sauce, rice, sautéed vegetables	\$20.95
<b>Baked Orange Roughy</b> fresh fillet baked in white wine lemon-butter, served with rice and seasonal vegetables and topped with an lemon caper sauce	\$22.95
<b>Crab Cakes</b> Sautéed crab cakes, lemon caper sauce, served with rice, sautéed vegetables	\$24.95
<b>Cajun Spice Ahi Tuna</b> Pan-seared Cajun Ahi tuna topped with a soy glaze, served with rice, sautéed spinach, mushrooms	\$24.95
<b>Crab Stuffed Salmon</b> Served with lemon butter sauce, rice and sautéed vegetables	\$24.95
<b>Pecan Panko Crusted Salmon</b> Crusted salmon pan seared, honey Dijon mustard sauce served with rice, sautéed vegetables	\$22.95
<b>Blackened Salmon</b> Crusted salmon coated in blackening seasonings, served with rice, sautéed vegetables	\$22.95
<b>Grilled Atlantic Salmon</b> served over sautéed spinach with a tarragon port wine sauce and tomato caper salsa, topped with pickled cucumbers, served with a side of vegetables and basmati rice	\$22.95

<b>MEAT</b>	
<b>Braised Lamb Shanks</b> Two shanks slow cooked with garlic and herbs in a sweet mint-rosemary port sauce served with choice of roasted garlic mashed potatoes or scalloped potatoes, sautéed vegetables (one shank \$18.95)	\$28.95
<b>Marinated Stir Fry</b> choice of beef, or chicken served over basmati rice, celery, onion, carrots, zucchinis, bell peppers in a soy teriyaki sauce (substitute prawns \$20.95) (with a combination of any two 22.95)	\$19.95
<b>Panko Pork Piccata</b> Panko crusted pork tenderloin, lemon butter caper sauce, rice and sauteed vegetables	\$18.95
<b>Blackberry Pork Medallions</b> Pan seared medallions of pork tenderloin, blackberry sauce, served with mashed potatoes & sautéed vegetables	\$18.95
<b>Baby Back Ribs</b> smothered with capers homemade barbeque sauce, choice of roasted garlic mashed potatoes or scalloped potatoes. half slab:	\$19.95
<b>Panko Crusted Chicken Breast</b> Boneless skinless breast coated in Japanese bread crumbs topped with honey mustard sauce served with choice of roasted garlic mashed potatoes or scalloped potatoes, sautéed vegetables	\$18.95
<b>Chicken and Prawn Picatta</b> Boneless skinless breast of chicken, 3 prawns, picatta sauce, rice, served with sautéed vegetables	\$21.95
<b>Chicken Marsala</b> Grilled chicken topped with a creamy marsala wine sauce served with rice, sautéed vegetables	\$18.95
<b>Blackened Chicken</b> Boneless skinless breast coated in blacking seasonings, served with rice, sautéed vegetables	\$18.95
<b>Chicken Parmesan</b> Panko-crusted breast of chicken flash fried then baked, topped with marinara sauce and melted jack cheese, served with choice of roasted garlic mashed potatoes or scalloped potatoes, sautéed vegetables	\$18.95
<b>Capers Meatloaf</b> Homemade with celery, onion, mustard, bacon, Swiss cheese and smoked ham topped with a wild mushroom demi-glace, served with choice of roasted garlic mashed potatoes or scalloped potatoes, sautéed vegetables	\$17.95
<b>Grilled Bistro Filet</b> Topped with demi-glace, spicy papaya-jicama salsa served with scalloped or mashed potatoes, sautéed vegetables	\$21.95
<b>Teriyaki Beef Short Ribs</b> Braised, boneless tender short ribs served with scalloped or garlic mashed potatoes, sautéed vegetables	\$23.95
<b>Grilled Filet Mignon</b> Served with a side of cabernet dipping sauce, scalloped or garlic mashed potatoes, sautéed vegetables	\$36.95

## LIBATIONS

### MOSCOW MULE

Smirnoff Vodka,  
Fever Tree ginger beer, lime

### 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  
La Crema 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  
Angeline Reserve 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  
Talbot-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 1/2 BOTTLE 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  
Angeline 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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