The Perfect Caper

DINNER MENU · OCTOBER 2026

Hors D’Oeuvres, Appetizers

Salmon Tartare (Gf) · 14

Nori Spiced Rice Crisp... While It Lasts

Soup Of The Day · 8

Your Server Will Advise

Crispy Shrimp · 20

Jumbo Prawns, Wrapped in Shredded Filo & Fried, Avocado Relish, Blood Orange Vinaigrette

The Perfect Caper Pâté · 18

All-Natural Chicken Liver Pâté, Mission Fig-Vidalia Onion Relish, Rustic Pear Jam, Crostini, Caper Berries

Curry Mussels (Gf) · 20

Red Thai Curry, Prince Edward Island Mussels, Pomme Frites, Sauce Trio

A Warm Goat · 19

Warm Goat Cheese, Herbed Oil, Roasted Garlic, Kalamata Olive Tapenade, Caponata & Roasted Peppers, Grilled French Bread

Foie Gras Club · 28

Seared Hudson Valley Foie Gras, Tomato Apple Jam, Crisp Smoked Bacon on Grilled House Brioche

Sweet & Spicy Calamari (Gf) · 20

Fried Squid, Sweet & Spicy Chili Sauce, Toasted Peanuts, Green Onions & Cilantro

Pork Belly Tacos · 20

Pork Belly, Salsa Verde, Crème Fraiche, Avocado Relish, Queso Fresco, Grilled Flour Tortillas

Fried Mushroom · 20

Fried Hen of The Woods Mushroom, Whipped Ricotta & Goat Cheese, Sea Salt, Truffle Oil, Saba & Grilled French Bread

Steamed Pei Mussels · 18

Steamed Mussels, Vermouth, Leek Confit, Fresh Cream

Salads

Perfect Caper House Chop · 15

Our House Chop of Watercress, Iceberg, Tomato, Avocado, Smoked Bacon & Point Reyes Blue Cheese Tossed in a Caper-Whole Grain Mustard Vinaigrette

Duck Salad · 28

Pan Seared Garlic Marinated Duck Breast on Salad of Baby Mesclun Greens, Toasted Pecans, Dried Cherries, Goat Cheese & Finished with a Cherry-Sherry Vinaigrette

Baby Greens · 10

Organic Baby Greens, Goat Cheese, Focaccia Croutons, Herb Vinaigrette

Heirloom & Mozz · 26

Imported Mozzarella Cheese, Wrapped in Prosciutto, Grilled & Served on a Bed of Cherry Heirloom Tomatoes with 12 Year Balsamic & Extra Virgin Olive Oil, Arugula

Brussel & Apple · 12

Shaved Brussels Sprouts, Fuji Apple, Toasted Pine Nuts, Currants, Aged Manchego, Meyer Lemon Vinaigrette

Cobb · 26

Chopped Salad, Hard-Boiled Egg & Grilled Chicken Breast

À La Carte

Grass Fed Filet Mignon - 6 Oz Or 8 Oz · 49/55

Faroe Island Salmon · 24

Garlic-Thyme Marinated Duck Breast · 26

4 Grilled Jumbo Shrimp · 29

4 Seared Sea Scallops · 39

Jumbo Lump Crab Cake · 29

14 Oz Painted Hills New York Strip · 49

Sides

House Made Fresh Herb Focaccia - Kalamata Olives · 7

French Bread · 7

Frites / Truffled Frites · 7/12

Lobster Mac & Cheese · 18

Anson Mills Grits - Cheddar Cheese & Corn Butter · 9

Jumbo Asparagus – Lemon Beurre Blanc · 10

Sauteed Mushrooms - Herbs & Brown Butter · 12

Brussels Bacon – Fig, Onion & Brown Butter · 10

Baby Bok Choy · 8

Coconut Black Rice · 8

Choice Of Sauce - Butter Sauce/Lemon Beurre Blanc/Thyme Jus · 4

Side Of Pork Belly 3 Pcs · 12

Pasta

Pappardelle & Mushroom · 32

Imported Pappardelle, Hen of The Woods Mushrooms, Prosciutto Crisps, Kale, Light Cream, Parmesan Cheese

Penne Sausagnaise · 31

Organic Penne Pasta with Spicy Sausage, Rustic Tomato Sauce, Light Cream & House Ricotta Cheese

Gnocchi & Mozz · 30

House-made Gnocchi, Fresh Tomato Sauce, Imported Mozzarella & Parmesan Cheese

Land & Sea

Duck A Deux Façons (Gf) · 56

Crispy Confit of Duck & Garlic Marinated Duck Breast, Wilted Kale, Whipped Golden Potatoes, Lentil-Pancetta Vinaigrette, Thyme Jus

The Pig & Fig Jam (Gf) · 44

12oz Grilled Berkshire Bone in Pork Chop, Topped with Brûléed Strawberries, Prisoner Fig Jam Wine Reduction, Potato & Carrot Gratin, Baby Kale, Fuji Apples & Stone Fruit Glace

Momma’S Chicken · 29

Buttermilk Fried, All-Natural Skin on Airline Chicken Breast, Cheddar Grits, Wilted Greens, Sweet Corn Sauce

Miso Salmon · 34

Udon Noodles, Mushroom Blend, Bok Choy & Ginger Sesame Butter

Shrimp & Grits (Gf) · 40

Jumbo Prawns, Cheddar Cheese Grits, Wilted Kale, Roasted Red Peppers, Bacon & Brown Butter

Moroccan Spiced Lamb (Gf) · 68

Pan Seared, Australian Free Roaming, Spiced Half-Rack of Lamb, Roasted Fingerling Potatoes, Oil Cured Olives, Haricots Verts, Fresh Herbs & Honey

Vegan Dreaming (Gf) · 29

Forbidden Black Rice, Sauté of Mushrooms, Bok Choy, Asparagus, Miso Dressed Micro Greens, Macadamia Nut Cheese

Filet La Maison 6Oz Or 8Oz · 64/74

Grilled All-Natural Grass Fed Filet of Beef Tenderloin, Lobster Mac & Cheese, Haricot Verts, Micro Greens & Truffle Bearnaise Sauce

Crabby Scallops 2, 3 Or 4 (Gf) · 46/57/68

Grilled Sea Scallops Topped with Brûlèe of Jumbo Lump Crab & Yuzu Tobiko, Forbidden Coconut Black Rice with Cilantro-green onions, Bok Choy, Apricot Beurre Blanc

Shrimp Tempura · 38

Organic Greens, Tempura Shrimp & Asparagus, Miso-Yuzu Vinaigrette, Crispy Wonton

New York Strip 14 Oz (Gf) · 60

Grilled Angus New York Strip, Wild Mushrooms, Truffle Frites, Parsley & Brown Butter

Pan Seared Scallops 3 Or 4 (Gf) · 41/52

Sea Scallops, Sautéed Spinach, Golden Whipped Potatoes & Brown Butter Pan Sauce

Crab Cake (Gf) · 39

Pan Seared Crab Cake, Polenta Cake, Asparagus, & Roasted Red Pepper Lemon Butter

Filet La Saison 6Oz Or 8Oz (Gf) · 56/64

Grilled All-Natural Grass Fed Filet of Beef Tenderloin, Roasted Fingerlings Potatoes, Haricot Verts, Micro Greens & Truffle Bearnaise Sauce

Burger · 20 2 2

Grilled Black Angus Burger with Iceberg, Chili Aioli & House Frites Choice of Cheddar, Swiss, Bleu or Brie Choice of Bacon

Tenderloin Tacos · 56

6 Oz Grilled Angus Filet, Crème Fraiche, Cheddar Cheese, Guacamole & Chile de Arbol Salsa & Flour Tortillas

Chicken Flauta · 29

House Made Flour Tortilla Flauta with Chicken, Jack & Cheddar Cheese, Wrapped & Fried, Avocado Relish, Crème Fraiche & Chili de Arbol Salsa

Duck & Frites (Gf) · 42

Garlic-Marinated Duck Breast, Haricot Verts & Truffle Frites (gf) GLUTEN FREE ITEMS

Good To Know

(gf) Indicates gluten-free items. Gluten-free, vegan and vegetarian dishes available upon request.

$5 charge for sharing or splitting. Consuming raw or undercooked proteins may increase the risk of foodborne illness.

Please remove your cap while seated and silence your phone. Thank you.

Manuel Chavez · Executive Chef | Jeanie Roland · Chef-Owner | Daniel Huerta · Executive Sous Chef