

 <b>12<sup>th</sup> Ave GRILL</b>		1145C 12th Avenue, Honolulu HI (808) 732-9469
		
<p><a href="#">Home</a></p> <p><a href="#">Menu</a></p> <p><a href="#">Hours / Directions</a></p> <p><a href="#">Online Reservations</a></p>	<p><a href="#">Home</a> -&gt; <a href="#">Menu</a> -&gt; <a href="#">All</a></p> <hr/> <h2 style="text-align: center;">Menu</h2> <hr/> <p>View: <a href="#">All</a> <a href="#">Salads</a> <a href="#">Small Plates</a> <a href="#">Large Plates</a> <a href="#">Desserts</a></p> <hr/> <h3 style="text-align: center;">Salads</h3> <hr/> <p style="text-align: center;"><b>House Salad</b></p> <p style="text-align: center;"><i>Our own mix of Local, Organic Greens w/shaved Fennel and Honey-Shallot Vinaigrette</i></p> <p style="text-align: center;"><b>Caesar Salad</b></p> <p style="text-align: center;"><i>The traditional Caesar Salad w/Big Island baby Romaine Lettuce, Parmesan Cheese &amp; Homemade Croutons</i></p> <p style="text-align: center;"><b>Roasted Beets</b></p> <p style="text-align: center;"><i>Roasted Local Beets, Big island Oranges, Baby Arugula, Laura Chenel Chevre, Mint, Macadamia Nuts &amp; Local Honey</i></p> <p style="text-align: center;"><b>Manoa Butter Lettuce</b></p> <p style="text-align: center;"><i>Manoa Butter Lettuce Leaves, Local Radishes, House cured Bacon, Pt. Reyes Blue Cheese Dressing &amp; Pickled Red Onion</i></p> <hr/> <h3 style="text-align: center;">Small Plates</h3> <hr/> <p style="text-align: center;"><b>Baked Macaroni &amp; Cheese</b></p> <p style="text-align: center;"><i>Creamy Pasta made w/ house smoked Parmesan Cheese topped with toasted bread crumbs. Add Sautéed Ali'i Mushrooms or Black Forest Ham</i></p> <p style="text-align: center;"><b>Soup of the Day</b></p> <p style="text-align: center;"><i>Homemade Hearty Soup made Fresh Daily</i></p> <p style="text-align: center;"><b>Crispy Cheese Polenta</b></p> <p style="text-align: center;"><i>Fried Polenta &amp; Fontina Cheese Cake topped w/slow roasted Radicchio, smoked Hau'ula Tomato Concasse, shaved Monchego &amp; smoked Paprika Oil.</i></p> <p style="text-align: center;"><b>Crab &amp; Kahuku Sweet Corn Fritters</b></p> <p style="text-align: center;"><i>Fresh Blue Crab, Kahuku Sweet Corn, Veggie Coleslaw, Lime-Coriander Creme Fraiche &amp; Tobiko</i></p> <hr/> <h3 style="text-align: center;">Large Plates</h3> <hr/> <p style="text-align: center;"><b>Grilled Pork Chop</b></p> <p style="text-align: center;"><i>Marinated 12oz Pork Chop served with crispy Potato Pancake, &amp; Apple Chutney</i></p> <p style="text-align: center;"><b>Fish of the Day</b></p> <p style="text-align: center;"><i>Fresh Fish prepared according to Chef's desires</i></p> <p style="text-align: center;"><b>Linguini w/Hamakua Mushrooms and Waialua Asparagus</b></p>	
<p>For parties of 7 or more please call (808) 732-9469</p>		<p><b>Seasonal Specials</b></p>  <p>Stop in at 12th Ave Grill to see our delicious daily specials!</p>

*Linguini tossed w/ Pancetta, Hamakua Mushrooms & Waialua Asparagus in an Olive Oil,  
White Wine Sauce*

**Grilled Maui Cattle Co. Flat Iron Steak**

*Yukon Gold Pommes Anna, Hamakua Shimeji Mushroom Piperade & Local Baby Arugula  
Salad.*

**Grilled Marinated Chicken Breast**

*Chicken Breast marinated w/ Ginger, Big Island Honey, Tarragon & Whole Grain Mustard  
topped with mixed Hamakua Mushroom Ragout, Mashed Potatoes & Local baby Spinach*

**Maui Cattle Co. Osso Bucco**

*Red Wine & Tomato braised Beef Shank, Gremolata Marrow Butter, Potato Puree, Mire Poix  
Vegetables.*

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**Desserts**

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**Seasonal Fruit Crisp**

**Afogado**

*Italian Sundae with scoops of Vanilla Gelato, chocolate and caramel sauce & chocolate cookie  
crumbles "drowned" in an espresso shot.*

**Chocolate Ganache Beignet**

*Crispy Fritters hiding Chocolate Ganache w/Cinnamon-Vanilla Bean Fondue*

**Black Bottom Creme Brulee**

*Vanilla Bean Creme Brulee w/ Chocolate Ganache Bottom*

**Kula Strawberry Bread Pudding**

*w/ White Chocolate Creme Anglaise*

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