

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

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.

Desserts

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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