

M I L E S L A B

BURGER BAR

HOURS:
Monday - Saturday
11 a.m. to 11 p.m.

3763 EAST JACKSON BLVD.
ELKHART IN
Phone: 574-294-6000 • Fax: 574-522-1138

follow us
online



We combined a dream to have our own restaurant with our Miles family heritage to create Miles Lab Burger Bar | aka The Lab. Our family heritage begins with Great-Great Grandfather, Dr. Franklin Miles, who founded Miles Medical Co. in 1884 with headquarters located in Elkhart. We are thankful to honor our predecessors, The Bulldog and Joe & Eddies, as a neighborhood, family favorite since the 1920's. Our dream began when we purchased The Lab in November 2010. We made a few changes with the layout and re-designed the interior to add a modern flair. We honor our Miles family heritage and the thousands Miles Laboratories employees using photos and memorabilia. We invite your family to join ours in the dining room or at the bar. We offer a full selection of liquor, wine...and our 18 draft beers on tap. Enjoy our delicious burgers, hand-cut steaks, wonderful seafood and our tempting house-made desserts.

Mike & Christy Miles Proprietors

S H A R I N G P L A T E S

"Ch-achos"

Our twist on the traditional pub favorite. House fried crispy potato chips topped with southwest seasoned slow cooked pulled chicken, our delicious black bean pico de gallo, grilled jalapeños and our green chile cheese sauce 10.99

Chuck's Cheese Fries

Our delicious fries, topped with loads of melted cheddar and crispy bacon bits 7.49
Substitute chips for fries, add 1.99

Seared Yellowfin

Sashimi-grade Ahi Tuna steak, seared and sliced thin. Served with our house made wasabi-soy glaze 12.99

Soft Pretzels & Beer Cheese 7.99

"Kicked up" Cheese Fries

Melted mozzarella, grilled jalapeño slices, crispy bacon and Cajun seasoning 8.99

Fried Mozzarella

Hand-battered whole-milk cheese served with house made red sauce 6.99

Sweet Potato Dr'unchies

Sweet potato waffle fries loaded with our house made pico de gallo, smoky shredded ham shank, Bulldog Hot BBQ sauce, and finished with citrus creme 11.99

Pulled Chicken Quesadilla

We grill our cheddar-jalapeno tortilla and fill it with pulled chicken and melted pepper-jack cheese. Then, we add our house made pico and green chili queso 9.99

Wings!

1 lb. of chicken wings

Served with celery and bleu cheese or ranch 8.99
Additional sauce .59
•Buffalo • Thai Chili • BBQ • Fiery Habanero •
Parmesan Garlic • Bulldog Hot BBQ •
Garlic Teriyaki Ambrosia • Asian Ginger

Tacos At The Lab

3 tacos with shredded Napa cabbage, Thai cream, house made sweet corn and black bean pico, shredded pepper-jack cheese, and lime wedges (Corn shells upon request)

Seared Ahi Tuna 14.99

Crispy Fish or Chicken 9.99

Citrus Grilled Fish or Chicken 9.99

Seasoned Steak Tips 13.99

Grilled Shrimp 11.99

Bacon, Bleu Cheese and Steak 14.99



HAND PATTIED BURGERS

We serve them with freshly sliced tomato, leaf lettuce, and a pickle spear - sliced onion on request.

Rest assured that your selection is freshly prepared from the best ingredients.

We serve our Burgers on delicious grilled Ciabatta roll unless noted.

Feel free to request a Kaiser roll. Substitute a pretzel roll, whole grain wrap or multi-grain bun for .79

The Kahuna

Always freshly hand-pattied USDA Prime ground beef. Our Signature Burger 6.99

The Turkey

Delicious turkey burger served lightly seasoned or Ambrosia style 6.89

Black Bean Burger 5.99

Toppings:

Bacon, Green Olives, Grilled Jalapeños, Caramelized Onions or Mushrooms, Farm-Fresh Fried Egg and Crunchy Peanut Butter .99

Balsamic Bacon Jam, Sliced Avocado 1.49

Swiss, Mozzarella, Pepper Jack, Bleu, American, Cheddar 1.19

Beer-Cheese Burger

Burger topped with our delicious beer-cheese fondue served on a grilled pretzel roll 8.29

Popper Burger

Burger topped with bacon bit cream cheese, melted cheddar cheese, and crispy fried jalapeño slices. Served wrapped in a warm cheddar tortilla 9.49

Grilled Cheese & Burger

Burger between two delicious grilled cheese sandwiches 9.49

Black Jack Burger

Burger topped with crispy onion rings, pepper jack cheese, grilled jalapeño and Cajun mayo 9.29

Barmen's Special

Grilled burger with fresh grilled jalapeño, fried egg and American cheese 9.29

EXTRAS

Sweet Waffle Fries 2.49

Crispy Tot Coins 1.99

Fries 1.49

Potato Chips Made to Order 1.99

Roasted Garlic Potato Cakes 2.99

House Made Onion Rings 2.49

Grilled Asparagus 3.99

Fresh Fruit Salad 2.49

The Melt...

Sautéed mushrooms and onions on brioche with Swiss and cheddar 8.99

Bacon 3-Way

Burger pressed onto bacon crumbles and seared, topped with bacon strips, melted American cheese and balsamic bacon jam. Served on our buttered and grilled Kaiser roll 9.49

S E A F O O D

Fish & Chips

Beer battered premium Alaskan Cod fillets served with our delicious fries, house made tarter sauce and coleslaw 10.99

Seared Ahi Tuna

Sashimi-grade Ahi seared rare with our house made wasabi soy dipping glaze. Served with sautéed fresh green beans and choice of soup or house salad 15.99

Grilled Shrimp

Our delicious grilled shrimp served with zesty sweet ginger sauce, grilled asparagus, and house-made garlic potato cakes 13.99

Lake Fish
We buy high quality lake fish. Please check with your server for today's selections.

SIDES

Sweet Waffle Fries
Crispy Tot Coins
Fries
Potato Chips Made to Order

Roasted Garlic Potato Cakes
House Made Onion Rings
Grilled Asparagus add 1.00
Fresh Fruit Salad

STEAKS -AND- RIBS

We take great pride in our steaks here at Miles Lab. We served only Midwest, native breed cattle that are corn fed and finished for tenderness and marbling. Our USDA beef is then aged no less than 21 days and hand cut in-house for a premium steak experience. The offerings below are sold at Market Price.

26-28 oz. Bone-in Ribeye

WE leave the bone in on this thick cut ribeye for maximum flavor.

18-20 oz NY Strip

The best combination of flavor and tenderness, this is the classic steak lover's steak.

8-10 oz Filet Mignon

The most tender of all cuts, grilled to perfection.

Prime Rib

USDA Ribeye slow roasted and served au jus.

* please note Prime is available Friday and Saturday only.

Barbecue Ribs

A full slab of fall-of-the-bone tender ribs, slathered in our house BBQ sauce

Steak Sandwich
12 oz. hand-cut USDA Choice Ribeye. Served open-faced with your choice of side dish 19.99

S O U P & S A L A D

Traditional Favorite Ham & Bean Soup or Chef Specialty

2.99/Cup 5.99/Bowl

The Lab Wedge

Wedges of Romaine, diced tomato, chopped bacon and bleu cheese crumbles with our delicious buttermilk ranch 9.99

Berry Bleu

Mixed greens tossed in raspberry vinaigrette. Topped with fresh strawberries, candied almonds and crumbled bleu cheese 9.99

Chopped Italian

Our delicious blend of vegetables, meats and cheeses, tossed with mixed greens and balsamic vinaigrette 9.99

Steakhouse Salad

Grilled steak tips on a bed of mixed greens topped with banana pepper rings, diced tomatoes, bleu cheese crumbles, crispy onion strings and our balsamic dressing 12.99

Afternoon Chef

Mixed greens topped with sliced ham and turkey, ard-boiled egg, tomato, cucumber and sliced cheese 9.99

Soup Wrap Combo

We will turn our berry bleu or chopped Italian salad into a wrap and serve it with a cup of soup 7.99

***Nut Allergy Warning.

The Berry Bleu Salad has almonds***

ADD TO ANY SALAD

- Grilled Chicken Breast 2.49
- Grilled Shrimp 4.99
- Seared Steak Tips 5.99
- Yellowfin Tuna 6.99

House Made Dressings:

- Balsamic Vinaigrette
- Bleu Cheese
- Ranch
- French
- Fat-Free Honey Mustard
- Raspberry Vinaigrette

SANDWICHES

Pork Tenderloin

A house favorite! Fried or grilled medallion of pork 6.99

Turkey Wrap

Oven roasted turkey breast sliced thin with our house made fat-free honey mustard, dried cranberries and our gourmet lettuce blend 7.99

Fish Sandwich

Lightly hand-battered fish on our grilled hoagie roll with fresh tartar sauce, lettuce and tomato 7.99

Grilled Chicken Club

Chicken breast with American cheese, bacon, lettuce, tomato on a grilled pretzel roll with roasted garlic mayo 7.99

Grilled Cheese 3.99

Add Fresh Tomato or Bacon 4.59
Add Both 5.29

Veggie Wrap

Grilled portabella mushroom, roasted red peppers, avocdo cream, with chopped lettuce & tomatoes in a whole grain wrap 7.99



D E S S E R T S

Please ask your server for today's house made choices.

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.