

## The Story of 3045 Clear Lake



In 1827, a James Henderson entered this land at the government land office. Henderson sold the land to Humphrey Keyes in 1832. Keyes was an early settler of the county and died in 1833, leaving the property to his sons Robert and Gershom.

In 1857, John McGredy bought the five acres on which this house stands for \$1000. The house was then built shortly after this, and John McGredy lived here till his death in 1890. Mrs. Grace Bullard Colby now recalls that there was a great number of peach trees near the house and believes these was a large nursery here.

The widow McGredy sold the house and 5 acres in 1893 for \$10,000 to William H. Colby who named it Hazelwood. It was to become the scene of many fine parties and social gatherings.

The life of Judge William H. Colby is the great American success story. He lost both parents by the age of 13 and, penniless, found his way from New York to Springfield. He was employed by George Bergen whose farm was across the road from this house and is now Bergen Park. He worked hard and on rainy days secretly studied law books, hiding them in a wheat bin. He was to become prominent as a lawyer, city attorney and probate judge. His family lived here until 1912.

For the next forty years the house passed through many hands and from 1955 to 1984 was occupied by the Crifasi family.

In 1984 the house was purchased by the Joslins which reopened it under the name of "Chesapeake Seafood House" which specializes in fresh seafood from all over the world.

There is a fine lawn with stately old trees where departing guests may linger and perhaps imagine the old Bergen homestead with a young man reading Blackstone on a rainy day.



3045 CLEAR LAKE  
SPRINGFIELD, IL 62702

Phone: (217) 522-5220  
Fax (217) 522-5993

## BANQUET MENU

CHOICE OF THREE ENTREES.

### Baked Stuffed Shrimp

Jumbo shrimp, basted with herbs and garlic sauce and stuffed with crabmeat dressing.

### Fried Shrimp

Ten fresh and breaded shrimp. Our own recipe! A rich flavor you will long remember.

### Baked Cod Degonghe

White fish topped with a mixture of bread crumbs and garlic butter.

### Ribeye Steak

Ten ounce choice ribeye steak cooked over open flames.

### Lobster Ravioli

Ravioli shells stuffed with minced lobster, scallops and shrimp smothered in alfredo sauce, topped with shrimp scampi.

### Shrimp Monterey

Gulf shrimp stuffed with monterey jack cheese then breaded and deep fried.

### Chicken Teriyaki

A Chesapeake specialty! An excellent dish featuring tender chicken breast, marinated and charbroiled over open flames.

### Raspberry Salmon

Six ounce filet basted with raspberry sauce, baked to perfection.

### Shrimp Degonghe

Large Gulf shrimp topped with a mixture of garlic butter, bread crumbs and parmesan cheese.

### Stuffed Orange Roughy

Exciting flaky white fish, stuffed with crabmeat dressing and topped with melted mozzarella cheese.

### Bacon Wrapped Filet

Six ounces...truly a choice cut of tender meat.

## ENTREES

ALL ENTREES SERVED WITH...

Garden Salad

Baked Potato

Fresh Baked Bread with Honey Butter

Coffee, Tea or Soda

... \$14.99 per person  
(Tax & Tip Extra)

SALAD DRESSING CHOICES—

Ranch • French • Italian • Thousand Island  
Fat Free Raspberry Vinaigrette • Sweet-n-Sour • House  
Creamy Bleu Cheese or Bleu Cheese Crumbles... 99¢

Chocolate or White Cake

... \$2.99 per person

Please—You must have at least 20 people to qualify for Private Room or Banquet Menu.

Cocktails may be ordered at regular price plus tax and tip.

## CHESAPEAKE FEATURE

Lobster Tail  
&  
Crabmeat Stuffed Shrimp  
\$19.99