



## OUR HERITAGE

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 until his death in 1890. Mrs. Grace Bullard Colby now recalls that there was a great number of peach trees near the house and believes there was a large nursery here.

The widow McGredy sold the house and

five 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 1982 was occupied by the Crifasi family operating as the Southern Air Restaurant.

In 1983 the house was purchased by the Joslins, which reopened it as a seafood house. Presently it is known as The Chesapeake Seafood House, which specializes in Fresh Seafood from all over the world.

There is a fine lawn and 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.



# BANQUET MENU

## Choice of Four Entrees

### (5) Baked Stuffed Shrimp

17.99

Shrimp basted with herbs and garlic sauce, and stuffed with crabmeat dressings.

### Fried Shrimp

16.99

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

### Crabmeat Stuffed Orange Roughy

23.99

Mild Roughy filets filled with crabmeat dressing and shrimp topped with melted mozzarella cheese.

### Shrimp De Jonghe

17.99

Seven large Gulf shrimp topped with a mixture of garlic butter, bread crumb and parmesan cheese.

### Lobster Ravioli

19.99

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

### Chicken Teriyaki

16.49

A Chesapeake Specialty!  
Two tender Chicken Breasts, marinated and charbroiled over open flames.

## SPECIAL FEATURES

### *Signature* BLACK ANGUS Filet Mignon

30.99

7 oz. bacon wrapped filet charbroiled over open flames.

### Bourbon Salmon

22.99

Marinated in a bourbon sauce, then cooked over open flames on a cedar plank, for a light smokey flavor.

### 5 oz. Lobster Tail & Stuffed Shrimp

26.99

Cold water lobster tail paired up with 5 crabmeat stuffed shrimp.

### 14 oz. Ribeye Steak

Market Price

Aged Ribeyes cooked over open flame

Plus 7.25% sales tax and 18% gratuity



# ENTREES

## All Entrees Served With

Garden Salad

Baked Potato

Fresh Baked Bread with Honey Butter

## Salad Dressing Choices. . .

Ranch, French, Italian, Thousand Island

Fat Free Raspberry Vinaigrette, Sweet-n-Sour House,

(Creamy Bleu Cheese or Bleu Cheese Crumbles | 1.59)

## Dessert Selections Available

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.



The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk.





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