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Yolos Review:

Yolos Mexican Grill is setting the trend for modern Mexican food. Executive Chef Josh McKinney is making his mark in Hollywood -- Planet Hollywood, Las Vegas. The restaurant features fresh guacamole made tableside, a variety of tequilas and beverages, and a great neon vibe with bright colors and modern décor.

The Mexican influenced cuisine starts with appetizers like a refreshing skewered shrimp dish served with torn mint leaves, mango and jicama. The sauce is spicy hot and the cool mango and mild jicama salad complement the heat. The jumbo shrimp are cooked to perfection and have great texture.

For main courses, Yolos has traditional fajitas, tacos, chicken and seafood dishes. Try the carne asada ranchera or pescado mahi-mahi, pan seared and chile crusted.

One highlight is the ribeye steak, served with a heaping pile of shaved thin tobacco onion rings, over a bed of mushroom and corn salsa. The flavors and seasonings all blend well. The dish is simple, but executed well, which seems to be the theme of the cuisine. Across the board, the meal was well serviced, well cooked and well liked!

Open until midnight on Friday and Saturday nights, Yolos is a great place to go for a drink or dinner before or after gambling or a show. The restaurant is also open for lunch.

Yolos is a casual place with a great bar and full dining room. The restaurant opens into the hotel, where there's always music playing. It's a great place to have a quick bite, or stay a while and take a tequila flight.

No matter what your intentions, Yolos Mexican Grill is definitely becoming the breakout star of Planet Hollywood Resort. So go on Chef McKinney, leave your handprints in the wet cement.

-- Review By Nikki Neu